

Bulgur Salad (Kisir)

Ingredients:

1 cup bulgur (fine grain)
1 onion
2 tablespoons tomato paste
2 teaspoons sumac
2 teaspoons red pepper
1 teaspoon cumin
1 cup hot water
vegetable oil
parsley
half a lemon
salt



Steps

1. Cut the onion and cook in the oil. After the onions are cooked, add the tomato paste and cook around 1 min.
2. Turn off the stove, add bulgur and hot water to the onions and put a lid or cover the plate with something. The amount of hot water should be equal to the amount of the bulgur. You should wait around 15 minutes.
3. Cut the parsley and add it, lemon, salt, sumac, pepper, and cumin. You may also add some fresh tomatoes and cucumber.

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