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ŞANLIURFA'S CUISINE

www.portalurfa.com



REPUBLIC OF TURKEY
SANLIURFA GOVERNOR
PROVINCIAL CULTURE AND
TOURISM DIRECTORATE



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Brief details about the Urfa cuisine

The culinary culture is one of the richest cultural heritages in Şanlıurfa that has been transferred from the past to the present. When talking about the culinary culture of a country, one also has to talk about food supplies, which have been used throughout history. The Turkish cuisine is listed in the world's top five cuisines and especially the Urfa cuisine is one of the cornerstones of world cuisine. Şanlıurfa is one of the few cities in the world, which date of establishment cannot be scientifically determined. You can find traces of Muslim, Christian, Jewish, Assyrian, Armenian, Yezidi, Turkish, Arabic, Kurdish and similar nations and cultures. "Tırt", "Çıkıfte", "Keşkek", "Yahudı Kiftesi (Jewish Meatballs)", "Şıllık", "Kübü Lebeni", "Boranı" are some of the best examples. Sadeyağ (Urfa Oil), isot (Urfa pepper), bulgur, frenk suyu (tomato paste) are indispensable for the Urfa cuisine. Spices, flour and rice are of secondary and vegetables of third importance. Although we have a lot of vegetable dishes, the Urfa cuisine is mostly based on dishes with meat, meatballs and kebab.

Tırt

Ingredients

Lamb, lamb's tail, marrowbone, salt, curcuma, dried garlic, sheep yoghurt, thin bread, lemon.



Tırt



Boranı

Chard Dish (Pencer Boranısı)

Ingredients

Chickpeas, chard stems, lamb meat, Urfa oil, kidney beans, salt, tomato paste, dried garlic, sheep yoghurt.



Rosted Dish with Minced Meat (Kıymalı Sögülme)

Ingredients
Lean minced meat (lamb or sheep), Urfa oil, salt, eggplant, dried garlic.

Rosted Dish with Minced Meat



Kebab With Eggplant (Patlıcanlı Kebab)

Ingredients
Fatty meat (lamb or sheep), eggplant, salt.

Kebab With Eggplant



Kebab With Tomato (Domatesli) Kebab

Ingredients
Low-fat meat (lamb or sheep), tomato, salt, green onions, parsley, lemon.

Kebab With Tomato

Plain Kebab (Haşhaş (Sade)Kebabı)

Ingredients
Low-fat lamb meat, green onions, parsley, lemon, salt.



Plain Keba



Liver Kebab (Ciğer Kebabı)

Liver Kebab (Ciğer Kebabı)

Ingredients

Lamb's (or cow's) liver, isot (Urfa pepper), salt.



Meatballs (Aya Köftesi)

Ingredients

Black minced meat (minced meat from meat of which the fat and nerves have been removed), fine bulgur, isot (Urfa pepper), salt, dried onion, flour, oil.

Meatballs



Raw Meatballs

Raw Meatballs (Çiğköfte)

Ingredients

Black meat (meat of which the fat and nerves have been removed), dried onion, dried garlic, green onion, parsley, isot (Urfa pepper), salt, cinnamon, water, fine bulgur, tomato paste, pepper.

Stuffed Meatballs (İçli Köfte)

Ingredients

Sheep minced meat, walnuts, salt, allspice, fried cloves, onion, beaten black meat, fine bulgur, isot (Urfa pepper), salt, flour, oil.



Stuffed Meatballs



Ağız Açıq

Ağız Açıq

Ingredients

Flour, yoghurt, salt, Urfa oil, onion, fatless minced meat (sheep or lamb), isot (Urfa pepper), tomato paste, egg, pepper, dried cloves, cinnamon, oil.



Ağız Yumuk

Ağız Yumuk

Ingredients

Flour, yoghurt, Urfa oil, salt, fatless minced meat (sheep or lamb), pepper, oil.



Lahmacun

Lahmacun

Ingredients

Dried onion, tomato, isot (Urfa pepper), salt, cinnamon, pepper, tomato paste, Medium fat minced meat (lamb or sheep)



Bostana

Ingredients

Tomato, dried onion, 2 green peppers, 1/2 bunch of parsley, 1/2 coffee cup of pomegranate molasses, juice of 1 lemon, 3 teaspoons salt.

Bostana

Dried Kidney Bean Wrap

(Lolaz Dürüm)

Ingredients

Lolaz (dried kidney beans), isot (Urfa pepper), salt, (salad ingredients), radish, green onion, parsley, mustard, mint



Dried Kidney Bean Wrap



Kadayıf

Ingredients

Sugar, water, lemon juice, saltless Urfa cheese, shredded pastry, molasses, oil.

Kadayıf



Şıllık

Şıllık

Ingredients

Flour, salt, milk, water, crushed walnut, cinnamon, sugar, lemon juice, Urfa oil, tail fat (lamb tail).

Source: Urfa'da Pişer Bize de Düşer –Urfa Mutfağı/Halil SORAN-Munise YETKİN SORAN/Alfa Yayınları/Istanbul/2009)

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