

KARNIYARIK(patates garnitürlü)

Kategori : Sebzeli Yemekler

Yayınlayan [Admin](#) 2015/10/20

Normal

0

21

false

false

false

MicrosoftInternetExplorer4

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115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">MALZEMELER

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1-bep adet orta boy patlýcan

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2-dört-bep orta boy pataes

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3-200-250 gr.kadar kýyma

margin-left:18.0pt;text-align:justify;line-height:115%;mso-layout-grid-align:none;text-autospace:none" class="MsoNormal">

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4- iki orta boy kuru sođan

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115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">5- bir büyükçe domates, birkaç adet sivri biber,bir tatlı kapıđđ domates salçasý,karbiber+pul biber,tuz,sývý yađ margin-left:18.0pt;text-align:justify;line-height:115%;mso-layout-grid-align:none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">YAPILIBI:Önce patlýcanlarý alaca soy. İki ucu kapalı kalacak belde boylamasýna ortadan yar.sývý yađda kýzart.pıpirme tepsisine yanyana diz.kýymayý tavaya al.suyu çekilinceyekadar kavur.ince dođranmýp sođan ve maydanozu ilave et. Tuz,biber býraz yađ ve iki kapýk su ilave ederek kýsýk atepte kavur. suyu çekilince patlýcanlarýn ortasýna dodur. Üzerine bir dilim patlýcan ve sivri biberi yerleptýr. Patatesleri soy, dilimle.çok az tuz ve biber ilave edek karýptýr.tavada kalan yđda biraz kavur . tam pıpirmeden tavadan alarak patlýcanlarýn yanlarýna yerleptir.salçayý yarm su bardađý sýcak suda sulandırdýktan sonra tpsinin üzerine gezdır. Önceden 180 derecede ýsýtýlmýp fırynda pıpir. Sýcakken arzuya göre pilavla sevis yap. wwwpervinengin.net

```
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