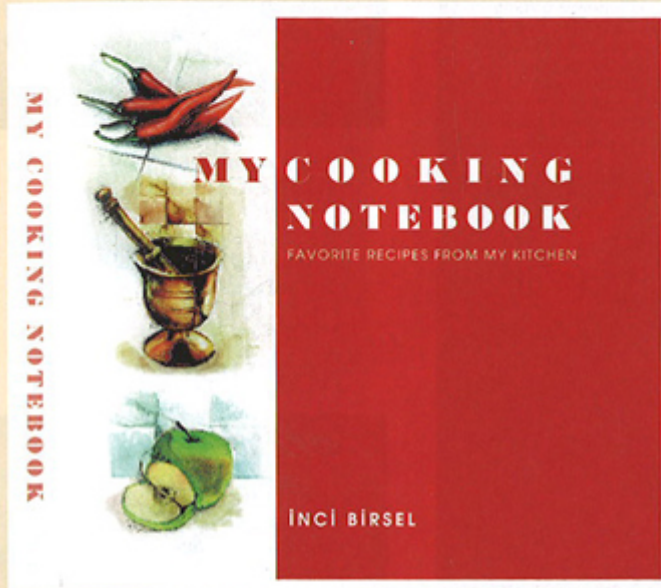


My Cooking Notebook

Favorite Recipes from My Kitchen
By Inci Birsel
www.mycookingnotebook.com



To explain Ms. Birsel's book, the following is an excerpt from the introduction of her book: "... I am a home cook. I'm not a chef. I have not had any formal training in cooking. I feel comfortable in the kitchen and most of what I do in the kitchen is self-taught..." In the summary on the back cover, she adds "... my cooking notebook is a collection of tried and true recipes. It is a view into the culinary life of a home cook who shares the secrets of her kitchen through the fascinating range of recipes and practical tips and techniques..."

Inci Birsel's book is in English and includes recipes for starters, salads, soups, vegetables, pasta, rice, polenta, seafood, meat, poultry, desserts, sauces, dips, et. al. Nevin Kuloğlu beautifully illustrated the book. The recipes are easy to follow and clearly written.

The book is available at all major bookstores throughout Turkey and is sold for 30 YTL.

C O R N



SPICY CORN SPICY CORN CHOWDER CHOWDER

This chunky, robust spicy soup recipe has undergone changes. It is not as spicy as the original but if you prefer spicy food feel free to add more red pepper. What can be better than making this hearty soup on a cold winter day for lunch or dinner? It is also substantial enough to make a meal on its own.

SERVES 4-6

- 1 1/2 cups corn, canned and drained (or frozen and thawed)
- zest of one lemon - juice of 1 large lemon
- 1 tablespoon olive oil - 2 large onions, coarsely chopped - 4 1/2 cups chicken stock
- 1 large potato, peeled and diced
- 1/2 teaspoon hot red pepper flakes - 1/2 teaspoon ground cumin
- 1 large red or green pepper, chopped - 1/2 cup cream
- 1/2 cup milk or soy milk - sea salt and freshly ground pepper
- 1/2 cup chopped fresh parsley
- for garnish:
- sprigs of parsley - 1/2 cup yogurt

Mix corn, lemon juice and zest in a bowl. Set aside. In a pan over medium heat sweat the chopped onion in oil until softened. Add stock and potato. Bring to a boil. Add spices and chopped peppers. Lower heat and simmer until potatoes are soft. Then add the corn and lemon mixture and milk. Stirring gently until soup thickens. Add half a spoon in the cream. Taste and correct seasoning and throw in chopped parsley. Serve soup with a dollop of yogurt and warm crusty bread. Pass around hot pepper sauce and lemon halves.