

Menemen

In the early 1970's I lived in the Middle East. While in Lebanon, I worked with a chef from Turkey, which is a place I want to visit one day. He taught me this dish and several others.

Many Turks do not have cars and travel by bus. I'm told that every bus station in Turkey has a Menemen stand. It is a dish eaten by every social stratum. At the restaurant we serve it at dinner, though in Turkey this would be unheard of. I also love it any time of day.

This dish has a thick sauce that includes tomato with the green chile and pita bread instead of a tortilla. We sell this dish as "Turkish huevos rancheros."

1/4 cup	green chile peppers, roasted and julienned
1/3 each	green bell pepper, julienned
1 rd Tbs	shallots, minced
1½ Tbs	clarified butter or ghee
1 can (14.5 oz)	tomatoes, fire roasted diced
2 rd Tbs	fresh parsley, chopped
1/2 tsp	Red pepper flakes
1/4 tsp	paprika
1/4 tsp	salt
6 each	eggs
1 Tbs	fresh cilantro chopped
1 Tbs	fresh parsley, chopped

Procedure

- In a 10" pan sauté the shallots and both peppers in the butter until the bell peppers begin to soften.
- Add the tomatoes, parsley, pepper flakes, paprika and salt. Bring to a boil, then lower to a simmer for 10 minutes.
- When getting ready to serve, bring the sauce back to a boil.
- Push the sauce to the edges of the pan and make a well. In the center of the well add the olive oil and the water.
- Crack the eggs into the well. Cover the eggs and cook on high until the whites set up, but the yolks are still soft.
- Transfer sauce and eggs to a plate according to the amount and size of servings you want.
- Garnish with cilantro and parsley. Serve with warmed or toasted pita bread.

Yield: 6 appetizers or 2 to 3 entrées.