

## Turkish Kisir

This is a recipe I received from my friends Yuksel and Ebru back when I worked at Ford Motor Company in Detroit. This is a classic Turkish salad I had at their house more than 20 years ago and has become an Apolloni family staple. As with many of these recipes, you can add or subtract from it depending on what you have on hand.

1 cup cous cous

1 cup boiling vegetable stock

Mix together and let soak a few minutes. Add a bit more water if needed, depending on the brand of cous cous.

4 tomatoes, seeded and chopped

1 bunch green onions, finely chopped

1 bunch parsley, finely chopped

½ bunch dill, finely chopped

¼ cup olive oil

¼ cup lemon juice

Salt & pepper

1-2 tsp cayenne pepper (optional)

Add remaining ingredients to cooked cous cous. Let sit for an hour before serving.

I love this salad with falafel and a cold glass of rosé!

Laurine

Note: The Apolloni family, particularly Giulia, is not keen on the cayenne pepper. It is just as delightful without it.