

Baturma



INGREDIENTS

1. 800 grams mutton, brisket, or ham
2. 4 onions, divided into rings
3. 6 to 7 tomatoes, sliced
4. 5 to 6 cucumbers, sliced
5. Green onions
6. Salt and pepper to taste
7. 6 tablespoons of 3 percent vinegar

Method:

1. Cut meat into 5 to 6 large pieces. With sharp knife make small incisions in meat pieces. Rub salt and pepper over meat. Add onion rings. Pour vinegar over meat and onions and cover. Refrigerate for 3 to 4 hours.
2. Roll up meat, put on skewer, and roast over burning hot charcoals, now and then sprinkling with fat.
3. Serve with fresh cucumbers, tomatoes, and greens.