

## **Etli Kuru Bamya Çorbası** (*Dried Okra Soup with Lamb*)

### Ingredients:

150 gr. (5 oz.) Lamb chunks, cut into small dice  
75 gr. (3 oz.) Dried okra (Approximately 1 string)  
2 tbsp. Butter  
1 Onion, medium size, chopped finely  
1 tbsp. Tomato paste  
1lt. (4 cups) Beef / Vegetable stock, boiled  
1 Lemon, juiced  
1 tsp. Salt

### Instructions:

- Take the okras off the string. To get rid of the little fuzzy hairs found on the okras, rub each one with a clean kitchen towel.
- In a large pot, place the okra with just enough water to cover it and 1 pinch of salt then boil for about 5 minutes, strain and set aside.
- In the same pot, melt the butter, sauté the onions until softened. Add the lamb and tomato paste and continue sautéing for a few more minutes.
- Add the hot beef / vegetable stock, salt and okras. Boil over high heat then turn down the heat.
- Add the juice of 1 lemon and continue to simmer over low heat for 30 minutes or until the okras are softened and the lamb is cooked.