

**Nohutlu Kuru Bamya Çorbasi** (Dried Okra Soup with Chickpeas)  
**(V) (GF)**

Ingredients:

75 gr. (3 oz.) Dried okra, approximately 1 string)

250 gr. ( $\frac{1}{2}$  cup) boiled Chickpeas, you can also use canned, drained chickpeas

2 tbsp. Butter

1 Onion, medium size, finely chopped

1 tbsp. Tomato paste

1 lt. (4 cups) 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 tomato paste and continue sautéing for a few more minutes.
- Add the hot vegetable stock, boiled / canned chickpeas, 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.