

Turkish Carrot Dip (Yoğurtlu Tarator)

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Carrot dip is a very popular appetizer in Turkish culture. It might be prepared for lunch or dinner to eat with main dishes. It is especially delicious if it is eaten with fried chicken.

Ingredients:

- 4 carrots
- 1 clove of garlic
- 5-6 tbsp. olive oil
- 5-6 tbsp. yogurt
- 4-5 tbsp. mayo
- Salt

Directions:

1. Firstly wash and peel carrots.
2. Grate carrots and garlic.
3. Add 5-6 tbsp. olive oil in a pan and add grated carrots and garlic. Saute them until they release water and drain away.
4. Leave it to cool down. When it is cold enough, put 5-6 tbsp. yogurt, 4-5 tbsp. mayo, and salt. Mixed all of them.
5. Put it in the refrigerator too chill. After one hour, it can be served.