Amasya small okra stew with lamb

Whole recipe

Ingredients

500 g	Okra 6 glass
250 g	Diced lamb
50 g	Butter ¼ glass
110 g	Onion 1 pc
369 g	Tomato 3 pc
1 kg	Water 5 glass
84 g	Lemon 1 pc
5 g	Salt ¾ tsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Trim the okra stems in a cone shape without cutting too deep. Wash, dry well and keep them whole.
2. In a large pot, fry the butter and lamb well.
3. Add the finely chopped onion and diced tomatoes and fry.
4. Add hot water and cook until the meat is tender.
5. Squeeze in the lemon juice.
6. Add the okra and salt. Cook over low heat for 30 minutes, stirring as little as possible so the okra does not break.
   30 min
7. Serve hot.

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