

# Sucuklu Yumurta (Eggs with Turkish Sausage)

*Turkish · Breakfast · Easy · 20 min total · Serves 2*

Sucuklu yumurta is a Turkish breakfast of eggs cooked in the spiced red fat that sucuk, a garlicky dry beef sausage, releases. Served from the skillet with bread and tomato, it is a hearty start.

## Ingredients

- 4 oz sucuk (Turkish dry beef sausage) (sliced 1/4 inch (6 mm) thick; dry-cured Spanish chorizo is the closest substitute)
- 4 large eggs
- 1 medium tomato (sliced into rounds)
- 1 small green pepper (Turkish sivri or cubanelle, sliced into rings)
- 1 tsp olive oil (only if the sausage is very lean)
- 1 oz kasar cheese (grated; mozzarella or mild cheddar is a swap; optional)
- 0.5 tsp pul biber (Aleppo pepper) (to sprinkle)
- 1 pinch black pepper
- 2 slices crusty bread (for dipping)
- 2 sprigs parsley (chopped, optional)

## Method

1. Slice the sucuk into rounds about 1/4 inch (6 mm) thick, and cut the tomato and green pepper into rounds or rings.
2. Heat a 10-inch skillet over medium heat (about 325°F / 165°C), add the olive oil only if the sausage is lean, then lay the sucuk in a single layer and fry for 3 to 4 minutes per side until the edges crisp and the slices release a red, spiced fat.
3. Push the sucuk to the edges, add the pepper rings to the center, and cook for 2 minutes until they begin to soften.
4. Add the tomato slices and cook for 2 minutes more, until they soften and release their juices.
5. Make four gaps in the mixture, crack an egg into each, season the whites with black pepper, cover the pan, and cook over medium-low heat for 3 to 5 minutes, until the whites are opaque and set but the yolks still wobble.
6. Scatter the grated kasar over the eggs and cover for about 1 minute until it melts, then sprinkle with the pul biber and parsley.
7. Serve straight from the skillet with bread and extra tomato, dipping the bread into the runny yolks and the spiced fat.