

Sosis Bandari; Popular Spicy Dish from Southern Iran

Written by Pouya Asghari

Thursday, 14 December 2017 10:00 -

Sosis Bandari can be served as a breakfast too. If you are looking for a delicious and spicy dish, you have to try this recipe.

It can be served with any kind of bread, but the dish is mostly served in form of a sandwich, along with hot sauce and salad.

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In a medium pan, heat the oil and add the sliced hot dogs to sauté. Set aside. Fry the sliced onion until slightly golden. Add the turmeric powder and give it a quick stir.

In another pan, leave the tomato paste or crushed tomatoes and some oil on medium heat for some minutes. Then use some salt and pepper. Pour the boiling water, and now it is time to add the fried onion to the mixture.

You can use ground chili pepper as much as you want depending on your taste. At this stage, the fried hot dogs must be added. Mix them thoroughly and cover the pot with the lid and simmer for 10 to 15 minutes or until the water steams off partially.

Now you have an original dish of yummy Sosis Bandari. Bon Appétit!