**Country soup**

1 cup cooked chickpeas

½ cup red lentil

½ cup green lentil

½ cup bulgur

2 tbsp tarhana ( soaked in cold water )

2 onions

1 tbsp tomato paste

¼ cup olive oil

1 tbsp butter

½ tbsp salt

1 slice of meat ( about 100 gr meat with bone or meat broth )

1 hot chili pepper

2 teaspoons red chili pepper

Stir chopped onions, tomato paste and meat in olive oil for five minutes and fill bowl with boiling water. Add ingredients and cook for about one hour over low heat.

Simmer butter and chili pepper in frying pan and sprinkle over soup before serving.