

Baklava

(Turkey)

Submitted by: Olga Engler



There are more than 4,000 years in Turkish history, but since this is a short history, I will cover only part of it. The Turkish people first lived in Central Asia, then moved around throughout Asia and Europe. They established many empires. Later they named themselves the Ottoman Empire (1299-1923), and established a country that covered three continents but fell apart at the end of World War I. Their capital, Constantinople, was captured by them and signified the end of the Middle Ages. In the New Age and the Renaissance, they fell behind the European countries in economic and military strength. They had the Turkish Liberation War in 1919-1922, and established its independence. Now, Turkey is a Republic. More recently however, for the last decade, Erdowan has ruled Turkey and completely demolished its economic strength and arrested hundreds of people he didn't like in jail. In the last year, one thing he did was try to establish a sort of war with Iraq which failed. They are in deep debt with multiple countries, and no one wants to invest in them.

Baklava was originally made in the Assyrian Empire around 800 B.C. It was one of the most popular dishes in the Ottoman Empire.

Ingredients:

1 cup water
2 cups sugar
½ lemon
1 package phyllo dough
1 Pam can
1 cup nuts
¼ cup honey
Wax paper

Instructions:

Preheat oven to 350°F.

Stir water and sugar in a pot and boil it.

After boiling, squeeze the lemon in and stir.

Put a pan out with wax paper.

Put phyllo dough on it 2 at a time. Every two you put down, spray Pam.

Do this until half the phyllo dough is layered.

Blend and pour nuts with honey over it evenly.

Put the rest of the phyllo dough on top, Pam it every two.

Put it into the oven at 350°F for 10-45 minutes.

Tip:

Add your own mix to the nuts for more taste.