Çilbir (Turkish Eggs With Yogurt)

#### Yield: 2 servings

### INGREDIENTS

- 1 cup thick, strained yogurt (such as Greek yogurt), at room temperature

- 1 small garlic clove, finely grated

- 3 tablespoons unsalted butter or olive oil (or a combination of both)

- 1 tablespoon Aleppo pepper (or 1 teaspoon red-pepper flakes, to taste)

- 4 large eggs

- 2 tablespoons white vinegar

- Salt and pepper

- Chopped fresh dill or parsley leaves (optional), for garnish

- Toasted crusty bread or flatbread, for serving

### PREPARATION

1. Bring a medium saucepan of water to a simmer over medium heat.

1. Prepare the garlic yogurt: In a small bowl, stir together the yogurt and garlic. Divide between two shallow bowls, using the back of a spoon to spread it out.

1. In a small saucepan or skillet, heat the butter or olive oil over medium. Add the Aleppo pepper and stir until fragrant, about 30 seconds; remove from heat.

1. Crack the eggs into four separate small bowls. Add the vinegar to the simmering water. (You want the water to be at a low simmer, with very small bubbles rising to the top. Reduce the water temperature to medium-low if need be.) Using a slotted spoon, give the water a swirl, then gently add one egg at a time, trying to space them evenly apart. (Swirling the water helps the egg whites form tight, round nests as they cook.) Cook the eggs just until the whites are cooked through, 2 to 3 minutes.

1. Using the slotted spoon, transfer 2 eggs to each bowl of yogurt, lifting out one at a time and dabbing underneath the spoon with a folded paper towel to remove excess water.

1. Season the eggs with salt and pepper, then drizzle with the spiced butter and sprinkle with herbs, if using. Serve with bread.