



Oven Kebab in Turkish Culinary Culture and the Determination of Kebab's General Characteristics

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Abstract

People started to include meat in their menus with the discovery of fire. Several cooking techniques were developed related to meat. One of the most proper methods of cooking meat is cooking it as kebab. Different kebab types have been made all over the world. In Turkish Cuisine, oven kebab can be shown among the most important kebab types. This kind of kebab, which takes its name from the place in which it is cooked, is called “fürun” kebab in the local language. The main objective of the research is to determine changes concerning the kebab production and consumption from the past to the present. In the study, interview technique, which is one of the qualitative research methods, was preferred. It's been observed that the quality of the kebab has remained almost the same throughout the years. The research is considered to be important in the field of gastronomy as it is one of the few studies on oven kebab.

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