**New Generations' Perspective on the "Batırık" Dish in Mersin Cuisine**

**Eda Parlak1**

**1Toros University, Faculty of Health Sciences, Nutrition and Dietetics Department, Mersin, Turkey**

**Aims and objectives:** It is aimed to determine whether the intergenerational heritage of the "Batırık" meal, known as a local food in Mersin, is preserved and to reveal the recipe differences that occur when it is passed down from generation to generation.

**Material and methods:** 142 female individuals aged 18 and over, originating from the city of Mersin, participated in this study. An online questionnaire was created on the transmission of the “Batırık” meal from generation to generation and was announced via social media between January and February 2021 and voluntary participation was achieved.

**Results**: In the study, 42.3% of the 142 participants were between the ages of 20-29, and 29.6% were between the ages of 30-39. 72.3% of the participants are undergraduate graduates, and 40.1% are students. 71.8% of them stated that they like to eat Batırık and 61.3% of them like to do so. 45.8% of the participants stated that they learned how to make Batırık from their mothers. Only 19.7% of those who know how to make Batırık do not fit the recipe exactly. 53.5% of the participants stated that they consumed Batırık rarely. When asked for the ingredients other than fine bulgur in the Batırık; most of the 111 participants who answered this question had tahini, pepper paste, tomato paste, tomato, cucumber, peanut, sesame, parsley, scallion, lemon juice, chili pepper, pomegranate syrup. Considering whether the batırık meal is passed down from generation to generation; 38 of the participants learned the recipe from their mothers and they followed the recipe exactly; it was found that their mothers also learned the recipe from their mothers and that they fit the recipe exactly.

**Conclusion:** Although it is known that a local dish such as Batırık is loved and made by the new generation; It has been determined that the consumption frequency is low in the new generation. In order for a local dish such as Batırık to be prepared for 3 generations and the recipe to be passed on to the new generation, the new generation should be encouraged more by their ancestors.

**Key words:** Local Cuisine, Mersin, Sustainability

**Server’s mail address:** [eda.parlak@toros.edu.tr](mailto:eda.parlak@toros.edu.tr)

**Server’s phone number:** +905333105060