



A Gastronomic Stop on the Lycian Road, Kınık**

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Abstract

Since the early ages of Anatolia, many civilizations, mainly Hittites, Phrygia, Lycia, Lydia, Ion, Roman-Byzantine, Seljuk and Ottomans, have been hosted. The Turkish cuisine has been fed from the kitchens of these civilizations and has become its present state. The Teke peninsula extending from Antalya to the Gulf of Fethiye to the Mediterranean is the Lycia region with the world's oldest and only one road map. Xanthos, one of the cities of the Lycian Union connected by the Lycian road, is the largest religious and administrative center of the Lycian region. The ancient city of Xanthos is within the boundaries of the Kınık town. The origin of indigenous people living in Kınık, which constitute the research area, is based on Kınık tribes and, Kayı, Avşar, Bayındır, Salurlar and Kınık tribes have an important place in the conquest of Anatolia. The aim of this study was to determine and record the dishes of the region, to see the possible effects of local dishes on the gastronomic tourism mobility and to determine the commercial uses of these dishes. For this purpose, inventory of restaurant businesses and menus in the region have been prepared. Within the scope of the study, data will be collected through a qualitative research by interviewing the local residents and restaurant operators living in Kınık.

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