



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

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## Rice with Onions, Pistachio, Diced Liver and Currants

İç Pilav



1 + 1/2 cups rice  
7 tbsp vegetable oil  
2 tbsp currants  
2 tbsp pistachio  
Chicken liver  
Chicken gizzard  
1/2 tsp allspice  
1 tsp salt  
1/2 bunch dill  
1/2 tsp black pepper  
2 + 1/2 cup chicken broth

- # Place the rice into warm salt water, rest it there for half an hour, drain, and wash well.
- # Put oil into a pot, make it red-hot, and add pistachios.
- # Add currants after the pistachios, after roasting them for about 1 minute, add finely sliced chicken liver and gizzard.
- # After roasting these ingredients for about 5 minutes, add rice and roast a few minutes more.
- # Add chicken broth and spices.
- # Turn the heat to low when the chicken broth starts to boil. Cook over low heat for 12 minutes.
- # Add finely sliced dill into the pilaf just before removing it from the stove, place a paper towel between the pot and its lid, and let the pilaf rest for steeping.

**Note:** This pilaf is generally used for stuffing Turkey.