



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

Pilaf with Sausage

Sosisli Pilav



1 + 1/2 cups rice
4 sausages
1/2 tbsp tomato paste
5 green onions
8 tbsp vegetable oil
3 cups water or broth
1 + 1/2 tsp salt
1/2 tsp black pepper

- # Rest the rice in hot and salt too much water for half an hour. Slice the sausages finely, slice the white side of the green onions and its green side into separate bowls.
- # Put vegetable oil into the pot. When the oil turns to hot over medium heat, add sliced white side of the green onions. Roast until they soften.
- # Add paste and sausage in it. Roast until the sausage slices grow.
- # Add the rice which is rested in water and washed a few times into the pot. Roast it for about 3 – 4 minutes without mashing the sausages.
- # Add finely sliced green side of the green onions, salt and black pepper into the pot, stir. Add water or broth in it.
- # Cover the lid of the pot. Firstly, cook over medium heat, then cook it over low heat for about 20 – 22 minutes.
- # Place a fabric or a paper towel between the pot and its lid, rest it for half an hour.
- # At the end of the resting time, stir the pilaf without breaking the rice. Fill the wet bowl by forcing a little on the pilaf, reverse the bowl onto service plate.
- # Serve by garnishing with parsley and dill.

Note: This pilaf can be cooked with finely sliced 12 slice of salami instead of sausages.