



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

Rice With Vermicelli

Şehriyeli Pilav



2 cup rice
4.4 ounces butter or margarine
1/3 cup vermicelli
4 cup gravy
1 cube sugar
Salt

- # Clean the rice very well and drain.
- # Melt the butter in the pot, add vermicelli, and roast until the vermicelli turns red.
- # Add drained rice on the vermicelli.
- # When the rice turns colourless a little bit add 4 cup gravy, salt, cube sugar and 1 cup water for vermicelli.
- # When it starts to boil turn the heat to low and cook for 15 minutes.
- # Cover a paper towel on it and let it stand for steeping. And then serve.

Note: If you don't have gravy you can use 4 cup pure water.