



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

Pilaf With Tomato

Domatesli Pilav



2 cup of rice
2 cup of grated tomato (or tomato juice)
2 cup of gravy
3 + 1/2 tbsp butter
1 cube sugar
Salt

- # Put the rice in a bowl, pour warm water on it, and wait for half an hour.
- # Red-hot the butter and add drained rice for roasting.
- # Roast until rice goes lucid.
- # Add grated tomato, gravy, salt, and cube sugar, and mix.
- # Cook over low heat for 15-20 minutes. After taking from the stove put some paper towel on it. Rest it a little. Serve hot.

Note: Tomatoes must be grated. Cutting the tomatoes does not give the same effect.