



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

Bowery Pilaf

Çiftlik Pilavı



2 cups rice
8 tbsp vegetable oil
1 medium carrot, grated
3 long green peppers
10 fresh mushrooms
3 cups gravy
2 tsp salt

- # Clean the rice and rest in salt water for half an hour.
- # Put the oil into the pot, make it hot, add finely sliced peppers, when they soften a little add the carrot.
- # When the carrot softens also, add the washed and drained rice, and roast them together for 5 more minutes.
- # Add the finely sliced mushrooms and salt finally, stir a few times. Add the water.
- # Cook over high heat for 10 minutes at first, when it reaches to the boiling point turn the heat to low and cook for 10 more minutes, total cooking time is 20 minutes.
- # Remove the pot from the stove, cover with a paper towel and rest it for about 20 -25 minutes. Place in a bowl and reverse it for shaping while serving.

Note: You can sprinkle dill all over.