



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

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## Ali Pasa Pilaf

Ali Paşa Pilavı



2 + 1/2 cup rice  
3 tbsp butter  
1 + 1/2 tsp salt  
4 cup water  
8.8 ounces ground beef  
1 slice of bread crumb  
1 tbsp currant  
1 tbsp pine nut  
1/2 tsp black pepper

- # Wet the crumb and squeeze, add ground beef, salt and black pepper, knead for 5 minutes. Pick hazelnut sized pieces from the mixture and roll them as meatballs.
- # Put water in a salty bowl and add the rice in it and rest for 30 minutes. And then wash the rice and drain.
- # Put the butter on a wide pot, add pine nut and currant, roast a little and add rice. Roast for 4-5 minutes too.
- # Add boiling water and salt. Cover the lid. At first cook over high heat and then over low heat for 17 minutes.
- # While the pilaf is cooking grill the meatballs.
- # When the pilaf gets cooked sprinkle the meatballs on it. Put a paper towel on the pot and rest for 20 minutes.
- # After the resting mix it politely and serve.

Note: You can add a little onion to the meatball's mixture, so that there is no need to wet the crumb.