



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

Pilaf with Aubergine

Patlıcanlı Pilav



2 cups rice
1/3 cup vegetable oil
3 cups boiling water
2 aubergines
1 tsp salt
1 cup oil, for frying

- # Clean the rice and rest in warm salt water for half an hour.
- # Peel the aubergines, rest in salt water at first for removing its sour taste, then remove from the water, wash, dry and slice finely.
- # Fry the aubergines in hot water, and place on the paper towel.
- # Put oil into the pot, when it becomes a little, add the washed and drained rice.
- # Roast the rice with oil for about 4-5 minutes.
- # Add 3 cups boiling water and salt.
- # Cook over medium heat at first, then turn the heat to low and cook for 17 minutes.
- # Just before removing the pot from the stove, add fried aubergines, stir gently, place a paper towel between the pot and its lid and rest the pilaf for steeping.

Note: You can add finely sliced a few peppers also while cooking this pilaf.