



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

Pilaf of Buckhara

Buhara Pilavi



2 cups rice
7 ounces lamb cubes
1/2 cup vegetable oil
2 carrots
2 tbsp almonds
3 cups water
1 + 1/2 tsp salt
1/2 tsp black pepper

Rest the rice in the too much warm salt water.

Fry the lamb cubes with some oil, add grated carrots on it, mix, cover the lid on and remove from the stove.

Put the remaining oil into the separate pot, when it warms a little bit, add boiled and then peeled almonds, roast.

Add the rested, washed and drained rice, and roast the rice with almonds.

Pour the mixture of lamb on the rice and mix.

Add 3 cups water, drizzle salt and black pepper. Cover the lid on, at first cook over medium heat and then turn the heat low and cook for 20 minutes.

When it gets cooked, place a paper towel between the pot and its lid, and let it steep for 20 minutes at least.

Note: You can roast the grated carrots and add then also.