



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

Sultanate Pilaf

Saltanat Pilavı



2 cups rice
1/2 cup vegetable oil
3.5 ounces ground meat
8.8 ounces mushroom
1 medium onion
1 + 1/2 tsp salt
1/2 tsp black pepper
2 + 1/2 cups water

Rest the rice in warm salt water for half an hour.

Put 7 tbsp oil into the pot and add the finely sliced onion, roast, add the ground meat, stir constantly to make the ground meat small pieces.

When the onion and the ground meat get roasted well add the mushrooms which are boiled in water with lemon. Cook the mixture for 10 minutes, and then remove the pot from the stove.

Add the mixture with ground meat into the cooked pilaf, add water without mixing them.

Cook over medium heat until the water reaches to the boiling point, turn the heat to low when it starts to boil, cook for 15 minutes, and remove from the stove.

Stir the pilaf gently, cover it with paper towel, and rest it for steeping for 20 minutes. Serve hot.

Note: You can add meat cubes instead of ground meat, while cooking Sultanate Pilaf.