



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

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## Rice Soup with Almond

Bademli Pirinç Çorbası



1 cup rice  
1/2 cup almond  
1 medium onion  
1 tablespoonful butter  
1/2 cup milk  
1 medium banana pepper  
1 medium tomato  
2 - 3 stems of parsley  
1/2 tsp black pepper  
2 tsp salt  
6 cups broth or water

# Wash the rice, and place it into a deep pot, add 4 cups water on it. Cook it over medium heat, until the rice lose its original shape.

# Rest the non-roasted almonds in hot water, then peel their inner skin. Blend or pound the almonds, until the pieces reaches to rice size.

# Put butter into the pot, which you want to cook the soup, and melt the butter over medium heat. Then add the chopped onion in it, cook until the onion softens.

# Add finely sliced banana pepper, pounded almond, diced tomato into the mixture respectively and 5 minutes breaks after each addition. Add 6 cups of water also.

# Boil the ingredients for 15 minutes at least. Pour the boiled rice into the soup with its boiling water. After boiling it fro a while more, add salt, black pepper and milk in it.

# Do not boil the soup too long. Otherwise, the milk goes to bad. Add finely sliced dill in it finally, and stir the soup. Fill the soup into bowls, when it is hot.

**Note:** Rice Soup with Almonds is from Rumelia.