



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

Pilaf with Apricot

Kayısılı Pilav



2 cups rice
12 dried apricots
1 handful sweet apricot kernel
1 chicken thigh
1 tbsp butter
5 tbsp sunflower oil
2 tsp salt
3 cups chicken broth

- # As a beginning; rest the rice in salty hot water. Boil the sweet apricot kernels for a short time, decorticate the kernels. Rest the apricots in warm water to make them grow a little.
- # Put the vegetable oil and the butter into the pot, when the butter melts and mixes with the oil, add the apricots and the apricot kernels, both finely chopped into pot, and roast them.
- # When the kernels turns to pink, add the rice which is rested in water and washed with cold water a few times, into the pot.
- # Roast it until the rice hardens without breaking them. Add the chicken thigh which boiled and picked into the small pieces in it and sauté it for a while.
- # Add the salt and the chicken broth finally, and cover the lid of the pot. Cook it over medium heat until the pilaf starts to boil, then cook it over low heat for about 18 - 20 minutes.
- # Cover the pilaf with paper towel and rest it for half an hour at least.
- # Then you can serve however you want.

Not: If it is impossible to find apricot kernels, you can use a handful of almonds instead of kernels.