



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

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## Pilaf with Quince

Ayvalı Pilav



2 chicken thighs  
1 big quince  
1 big onion  
2 cups rice  
6 tbsp olive oil  
1 tsp cinnamon  
1 tsp granulated sugar  
2 tsp salt  
2 + 1/2 cups chicken broth

- # Place the chicken thighs into a pot, add water until it covers the thighs, cook until the thighs soften.
- # Clean the rice, rest it in the hot water which contains 1 tsp lemon juice and 1 tsp salt also for half an hour at least. At the end of the resting time, wash the rice until the starch over the rice goes away.
- # Put the olive oil into a pot, add finely chopped onion and peeled and diced quince in it, without heating the oil.
- # Place the pot over medium heat, roast it until the onion softens.
- # Add the rice onto it, and roast it for 5 minutes. Add the picked chicken thighs in it, and sauté the mixture for a while.
- # Add salt, cinnamon and granulated sugar into the mixture, stir the mixture gently without breaking the rice, then add 2 + 1/2 cups of chicken broth in it.
- # Cover the lid of the pot. Cook it over medium heat for 10 minutes, and then cook it over low heat for 10 minutes. (20 minutes total.)
- # Cover the pilaf and rest it for half an hour. Then stir it gently, serve it hot.

Note: Amorphous quinces are advised for cooking this pilaf.