



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

## Wedding Pilaf with Aubergine

Patıcanlı Düğün Pilavı



5 aubergines  
1.10 pounds veal cubes  
1 onion  
2 cups rice  
8 - 10 black peppers  
2 tbsp butter  
3+ 1/2 cup broth  
2 tsp salt

For frying;  
2 cups vegetable oil

- # Put the veal cubes into the pot, add the peeled onion in it without cutting, black pepper pieces and 4 – 5 cups water in it. Boil it over medium heat.
- # Peel the aubergines, slice them as sticks, but the sticks must not be too thin, and rest them in salty water.
- # Remove the aubergines from the salty water, dry them and fry in hot oil.
- # Wash the rice, strain, and roast it in butter until it turns to transparent.
- # Meanwhile place the boiled cubes over a strainer. Remove the black pepper pieces and the onion and cast them away.
- # Lay the veal cubes over the layer of a medium size pot smoothly.
- # Place the fried aubergines over it firmly, and let their ends hang out of the pot.
- # Place the roasted rice over the aubergines and cover the outer ends of the aubergines over the rice without forcing too much.
- # Add salt into the 3 + 1/2 cups of broth, and mix, pour it all over the mixture in the pot.
- # Cover the lid of the pot, cook it over medium heat at first, then cook it over low heat for about 20 – 22 minutes.
- # Place a paper towel between the pot and its lid after cooking it, rest it for half an hour at least, then reverse the meal over a big flat service plate. You can sprinkle some roasted almond all over the meal as you may wish.

**Note:** This traditional pilaf is cooked in Mersin at the weddings.