

Bulgur Pilaf with Dried Horse Beans

Kuru Baklalı Bulgur Pilavı



1 + 1/2 cups of dried horse beans
2 cups cracked wheat
2 onions, medium size
1 tbsp pepper paste
1/2 cup vegetable oil
5 + 1/2 cups water
2 tsp salt

Put the vegetable oil into the pot, add the chopped onions in it. Roast until the onions turn to watery. # Add the pepper paste and washed dry horse beans into the pot and stir the mixture. Add 3 cups of hot water in it.

#Cover the lid of the pot and cook it over medium heat for half an hour, meanwhile wash the cracked wheat and strain it.

Uncover the lid of the pot. If the horse beans softened add the washed cracked wheat, salt and 2 + 1/2 cups of water into the pot.

Cook it for 15 more minutes, then remove it from the stove and let it stand for steeping.

Serve it hot or warm.

Note: This pilaf is cooked in Antakya region commonly.

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