



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

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## Wedding Pilaf

Düğün Pilavı



2 cups rice  
1.10 pounds lamb cubes  
2 medium onions  
1/3 cup sultana  
1 cup chickpeas  
1 tbsp butter  
5 tbsp vegetable oil  
1 + 1/2 tsp salt  
1 tsp black pepper  
2+1/2 - 3 cups broth

- # Boil lamb cubes and chickpeas in separate pots. Rest the rice in hot salty water for an hour.
- # Put butter and vegetable oil into a pot. When the butter melts, add diced onions, 1/2 tsp salt and black pepper in it. Roast until the onion dries totally.
- # Turn the heat to low. Add boiled lamb cubes, chickpeas and sultana onto roasted onions. And then, sauté the mixture for a while.
- # Add the rice which is rested in water and then washed a few times for removing the starch over them, into the mixture, do not stir the mixture.
- # Add 1 tsp salt and about 3 cups of broth onto the rice charily.
- # Cover the lid of the pot. Firstly cook the pilaf over medium heat for 5 minutes, then cook it over low heat for 17 minutes. Place a paper towel between the pot and its lid, and rest the pilaf for half an hour.
- # At the end of the resting time, reverse the pot over a big flat service plate and serve it hot.

**Note:** It is advised to a pot which has oval layer, for cooking wedding pilaf.