



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

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## Pilaf with Pastrami

Pastırmalı Pilav



2 cups rice  
15 pastrami slices  
15 mushrooms  
2 medium onions  
4 garlic cloves  
1 tbsp butter  
8 tbsp sunflower oil  
1 tsp powdered sweet red pepper  
1 + 1/2 tsp salt  
3 cups water or broth

- # Rest the rice in warm salty water for half an hour. Meanwhile, prepare the mixture with pastrami.
- # Dice the onion finely, roast it in 4 tbsp sunflower oil, until the onions turn to yellow. Add the mushrooms which are cut into 1/5 inch thickness and add the garlic cloves in it without cutting into pieces. Cook until the water evaporated totally.
- # Remove the fenugreek around the pastrami slices and cut them into finely, add into pot. Add 1/2 tsp salt and powdered red pepper. Cover the lid of the pot and cook it for 5 minutes. Remove it from the stove.
- # Wash the rice which is rested in water, with cold too much water, and place it over the strainer.
- # Put 1 tbsp butter and 4 tbsp sunflower oil into a separate pot. When the butter melts over medium heat, add rice in it.
- # Roast until the rice turns to transparent, add salt and broth. Cover the lid of the pot. Firstly, cook over medium heat for 10 minutes, then cook it over low heat for 10 minutes (20 minutes total).
- # Place a paper towel or a fabric between the pot and its lid, rest the pilaf for half an hour.
- # At the end of the steeping time, stir the pilaf and pastrami mixture without mashing the rice.
- # Put the pilaf into a wet bowl by forcing a little on the pilaf.
- # Reverse the pot onto a service plate and serve it.

**Note:** If you make some cuts on the garlic cloves, garlic gives its smell to the pilaf and it doesn't discomfort you.