



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

Daghistan Pilaf

Dağistan Pilavı



2 + 1/2 cups rice
3 medium potatoes
3 medium tomatoes
3 medium onions
1/2 chicken
1 cup chickpeas
5 tbsp vegetable oil
2 tbsp butter
1 tsp black pepper
2 tsp salt
3 cups chicken broth

- # Put the chicken into the pot firstly. Add water on it, until the water covers the chicken, let it boil.
- # Boil the chickpeas and potatoes. Rest the rice in salty warm too much water for about 1 hour.
- # Put the vegetable oil into the pot, and make it hot over medium heat. Then, add diced onion into the pot. Roast until the onion pieces turn to dry, put it aside.
- # Use a flat pot which is not too big for cooking daghistan pilaf. Place the pot over the heat, add half of the butter into the pot and melt it.
- # Place the picked chicken pieces onto the layer of the pot, and lay it smoothly. Then lay the boiled and chopped potatoes over the chicken, then lay the roasted onion, peeled and diced tomatoes, boiled chickpeas and add rested and a few times washed rice on the top finally. (Force onto the layers gently, while placing them.)
- # Pour the remaining melted butter all over, sprinkle salt and black pepper. Add warm chicken broth all over little by little.
- # Cover the lid of the pot. Firstly, cook it over medium heat for 20 minutes, then cook it over low heat for 10 minutes, in total 30 minutes.
- # Rest the pilaf for half an hour without uncovering the lid of the pot and without placing a paper towel between the pot and its lid.
- # And then reverse the pot over a big flat service plate, and serve it.

Note: Daghistan is a federal subject of Russian Federation in north Caucasia. Its capital city is Makhachkala.
