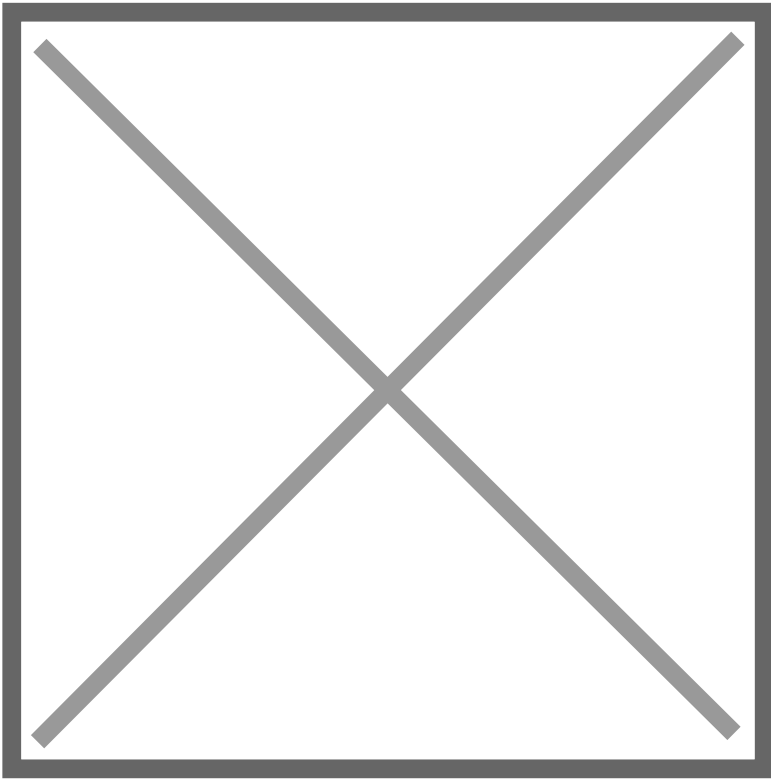


Plov

From: Babushka Vera, [My Name Is Andong](#)



Prep	0:15
Cook	0:50
Yields	8 servings

Imrpoved babushka's Vera recipe.

Ingredients

For plov:

- 500 g of medium/long grain rice, super laser type is best
- 500 g beef, lamb, pork, or chicken thighs, cut in cubes 2 cm
- 1 big onion, roughly chopped parallel to the core
- 1 large bulb of garlic, outer dry layer peeled off
- 3 carrots, cut in tubes
- 2 tsp salt
- 1 pinch ground pepper
- 1 tbsp ground cumin
- 1 tbsp ground coriander

- 0.5 tbsp paprika
- 0.5 tbsp whole cumin

Instructions

1. Add oil to a pot (fill up to 0,5 cm from the bottom). Heat to medium high.
2. Fry meat until browned.
3. Add onion, spices (but salt and pepper), and fry until onion is browned.
4. Place a garlic bulb in the middle and spread the carrots over the meat and don't mix.
5. Pour water until the water level reaches the bottom of the carrots. Season with pepper and half the salt.
6. Simmer on medium low for 30 mins with the lid almost closed. During this time rinse the rice 3-4 times.
7. Remove the garlic (set aside) and add an even layer of rice.
8. Pour water through the ladle (in order not to make holes in the rice layer) over the rice until water layer is around 1cm over the rice. Add the rest of salt.
9. Boil the water. Then reduce the heat to medium and let it sit until the rice is no longer submerged in water.
10. Insert the garlic back to the middle of the rice layer. Make some holes in the rice layer with the other end of the ladle to let the steam escape. Cover the plov, turn off the heat, and let it sit for 30 min.

Revision #1

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