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Cooking Class/ Azerbaijani Food
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Azeri Eggplant Dish "Ikrah"

Ingredients:

2 large onions, 2 large eggplants, 2-3 large tomatoes, vegetable oil, a lot of salt and some pepper (garlic is optional). You will also need large bowl, and frying pan (Teflon is better) with cover.

Instructions:

1. Pill eggplants and slice them (about 0.5 inch thick), cut each slice into smaller pieces "cubes".
2. Place eggplant "cubes" into a bowl, and put 3 tablespoons of salt on top. Toss the eggplant with salt.
3. Chop and fry onions in the frying pan (onion should be golden, when it is done).
4. Put some water into the bowl with eggplant. This way the salt will be washed off and you will notice that eggplant water became brownish. Take small portions of the eggplant from the water, squeeze it and place the squeezed eggplant into the pan with onions. Continue until all of the eggplant is in the frying pan. You will notice that some eggplant seeds are on the bottom of the bowl. (That's what you want) Through away the salty brown water with seeds. This way your eggplant has a better taste.
5. Mix the eggplant with onions and continue frying with a cover. Stir it periodically.
6. While eggplant is frying cut tomatoes into small pieces?
7. Waite until the eggplant is soft (cooked), and add tomatoes to the pan. Mix it all and continue frying until the tomato is cooked (make sure that there is not too much tomatoes juice in the pan, let it evaporate).
8. Add some pepper, and salt if needed. You may add some garlic (optional).

You can serve it hot or cold ☺.

Azeri Saffron Rice "Pilov"

Ingredients:

Rice one cup for two people, vegetable oil, cup of flour, a lot of salt, cumin and some saffron. You will also need a large bowl, and a pot (Teflon is better) with cover, a cloth, and a large spoon (drushlak).

1. Boil the water
2. Add salt
3. Wash rice and put into boiling water.
4. Cook the rice
5. Drain the water
6. Make the dough
7. Spread it to the bottom of the empty pan, add cumin

8. Put the rice on top, add cumin (do not press the rice)
9. Let it steam on a low heat, with a cover.
10. Prepare saffron (as tea)
11. When saffron is ready put it on top of the rice.