

SYRIA

Ouzi

INGREDIENTS

- ½ pound ground chicken or beef
- 3 ½ cups water
- A packet of puff pastry or spring roll sheets
- 2 cups basmati rice
- 2 small onions, diced
- ⅔ cup frozen peas
- ⅔ cup carrots, diced
- ¼ cup each cashews, almonds and pistachios
- 7 tablespoons ghee or butter
- 1 ½ teaspoon salt
- ½ teaspoon black pepper

INSTRUCTIONS

1. In a large skillet over medium heat, put 2 tablespoons of butter and sauté the onions until softened. Add the ground meat and cook until it is brown.
2. Continue stirring the meat. Add salt, black pepper, peas and carrots.
3. Wash the basmati rice 2 to 3 times and soak it in hot water for 30 minutes. Drain and rinse the basmati rice until the water runs clear.
4. In a large saucepan, add the 3 ½ cups of water, 2 tablespoons of butter and a teaspoon of salt and let it boil. Once it is boiling, add the rice and let it cook at a low temperature.
5. After 15 minutes, the rice should be ready. Add the cooked meat with the vegetables to it.
6. In a separate pan, put 2 tablespoons of butter and add the nuts to it. Sauté the nuts until they turn slightly golden, add to the rice and stir until all the ingredients are well mixed. Let cool.
7. Preheat the oven to 360°F.
8. To assemble the rice parcel, take a small dessert bowl and brush the inside with butter to prevent the pastry or spring roll sheets from sticking.
9. Layer the bowl with 2–3 sheets stacked on top of each other, then fill it with the rice filling.
10. Close the ends with a little bit of water, turn it upside down on a parchment brushed with butter onto a baking tray. Do not overcrowd the tray.
11. Once all the mounds are assembled, brush the top with melted butter. Bake for 10 to 15 minutes or until they turn golden brown. Your *ouzi* should be ready now, crispy on the outside and soft on the inside.

Serves 8

