



One of the most welcoming smells when entering someone's house is that of pilau. Warm, spicy and very inviting, it is almost impossible to turn this down.

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### Ingredients:

½ a kg of Cubed beef

5 cups of Pishori rice

10 cups of hot water

2 garlic bulbs, minced

4 large onions, finely chopped

Whole pilau spice

Tomato paste

Salt and pepper to taste



## Method

Cut your beef into bite size cubes and boil them then set them aside. As this is happening, toast your spices, just like we did here, for about 2 minutes. After wards, crush them with a mortar and pestle and set them aside for cooking.

In a sufuria, heat some vegetable oil and add your onions and the crushed garlic. Let them stay on the heat until the onions are soft.

Then add your, beef and let this sauté for about a minute. Follow this with the crushed pilau spices and mix. Allow this to sauté for about 3 minutes, add your tomato paste, mix and let it simmer for about 5 minutes.

After that, add your washed uncooked rice together with water in the ratio of 1:2. This means, if your pilau has 2 cups of rice, you should use 4 cups to cook that rice. This way, you will always have singular, perfect rice. Let this stay on medium heat, with your lid on, and once the water has been totally absorbed, your rice is ready.



**SERVE WITH:** kachumbari, coleslaw, beef stew or just on its own.

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This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/beef-pilau/>