

Carrot and Leek in Olive Oil

(contributed by Hulusi Cinar)

This cold dish is immensely appreciated in the Mediterranean Turkey. I used to not like it when I was a kid; now I cannot live without it. An excellent side to chicken or fish, and shines on a party plate.

4 leeks (wash cut pieces thoroughly (not an easy job))
2 large carrots, round thick cuts
1/2 cup rice (sushi rice yields the best result)
1/2 lemon (squeeze on the final dish)
1 tbsp sugar
1 tsp salt
Extra virgin olive oil

Stir-fry carrots in olive oil before adding leeks for some additional searing. Add rice, salt, sugar and 1 cup of water and cook ~30 min in medium heat. Add lemon juice. Serve cold. Enjoy!

