Akçadağ bulgur pilaf with lamb

Serves 10

Ingredients

1 kg	Diced lamb
200 g	Butter 1 glass
100 g	Lamb tail fat
42 g	Salt 2¼ tbsp
3.5 kg	Water 17½ glass
20 g	Ground black pepper 2¾ tbsp
600 g	Bulgur 5 glass

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Rest the lamb, diced from the ribs, hind leg, foreshoulder and back, in the fridge for a day.
2. Melt part of the butter with the tail fat in a wide pot over low heat. Add the meat, spread it out, cover and cook for 20 minutes.
   20 min
3. Stir the meat and cook with the lid half open until its juices are absorbed. When it starts to sizzle, add the salt and fry it over low heat, stirring.
4. Pour the boiling water over the fried meat and simmer over low heat for 20 minutes.
   20 min
5. Melt the remaining butter in a separate pan until lightly browned, stir in the black pepper and pour it over the meat.
6. Add the bulgur and cook over low heat for 15 minutes. Take it off the heat and let it rest for 10 minutes.
   15 min

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