

CHROV PLOV

adapted from Cooking for Kaz: Meals for Hope, Volume 2
The Cooks Next Door

1 c. rice, uncooked
¼ c. almonds, chopped
2 T. currants
2 T. raisins
6 dried prunes
3 T. dates, chopped
4 T. butter
¼ c. dried apricots, cut into strips
1 T. honey
2 c. water

Soak dates, currant and prunes in warm water for 15 minutes. Remove and pat dry, mix with apricots and raisins. Melt the butter in a large skillet over high heat and add the fruit mixture and almonds. Reduce the heat to low and stir for four minutes. Stir in the honey, rice, and water. Raise heat to high and bring to a boil. Reduce to low, cover and simmer for 25 minutes, serve hot.

*I very successfully made this in my rice cooker by adding the sautéed fruit, almonds, butter, and honey to the rice and water in the cooker.