

Polo Shabati

Ingredients

- 5 cups water
- 1 Tbsp salt
- 2 lbs beef chuck, cut into 3" pieces
- 3 cups uncooked rice, rinsed
- 2 large potatoes, peeled & cut into 1/4" slices
- 1 Tbsp ground cinnamon
- ground pepper to taste
- 1/2 cup raisins
- 1 cup hot water
- 1/2 cup cooking oil

Directions

Bring water and salt to boil in a large cooking pot over medium heat. Add the beef and cook for 5 minutes, removing the foam on the top of the liquid as it forms. Remove beef and set aside. Add the rice to the boiling water and boil for 5 minutes. Drain the rice, discarding the broth, rinse under cold water and set aside.

Neatly lay the potato slices at the bottom of the pot you just used. Add half the rice. Sprinkle with cinnamon and pepper to taste. Add the raisins and top with the reserved beef. Cover with the remaining rice. Pour the hot water on top and drizzle with the oil. Tightly cover the pot and cook on low heat for 30 minutes. Turn heat to very low and cook for 5 hours.