

Pirida (Bulgur Pilaf)

4 SERVINGS

- 1 small onion
- 1/4 cup vermicelli
- 5 T. vegetable oil
- 3 oz. tomato paste
- 1 1/2 cups bulgur, coarse grind (#4)
- 1 tsp. salt
- 1 cup water

Fry onion and vermicelli in oil, add tomato paste and mix. Wash and rinse the cracked wheat, drain and add to onion mixture. Add salt and water and bring to a boil. Reduce heat, cover and cook for 20-25 minutes, or until tender. Stir occasionally as it cooks. Fluff with a fork before serving.

