**Eggplant pılav**

2 eggplants

1 cup rice

1 ½ cup water

1 ½ cup olive oil

2 onions

½ tbsp salt

1 tbsp sugar

1 teaspoon cinnamon

Soak rice in boiling water with 1 teaspoon salt for half an hour, wash with cold water and drain.

Peel eggplants from top to bottom in one cm strips, leaving one cm unpeeled strip in between. Chop to one cm by one cm pieces, soak in cold water adding 1 teaspoon salt and 1 teaspoon sugar for half an hour, squeeze in both palms and place over paper napkin, fry in ½ cup of olive oil and again place over paper napkin.

Stir chopped onions and rice in 1 cup olive oil for fifteen minutes, add salt and boiling water, cook over high heat until water is absorbed, add fried eggplants, lower heat, cook until juice is completely absorbed. Remove from heat, add cinnamon and sugar, gently stir pilav without damaging eggplants, place on a sevice plate and serve warm.