**Spıcy Pılav**

1 cup rice

1 onion

1 tbsp currants

1 tbsp pine kernel

1 teaspoon cinnamon

½ tbsp salt

2 teaspoons sugar

½ cup of olive oil

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

Stir chopped onion and rice in olive oil for fifteen minutes, add salt and cover with boiling water. Cook until water is absorbed. You can add boiling water gradually if needed.

Fry pine kernel in olive oil.

Add currants, pine kernel, sugar and cinnamon to rice, stir and brew for half an hour over low heat.