**pılav Stuffed rıbs**

1 whole lamb rib

2 cups rice

2 onions

½ cup olive oil

½ cup melted butter

½ tbsp salt

1 teaspoon cinnamon

2 teaspoons black pepper

2 tbsp currants

2 tbsp kernel

¼ cup dill

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

Stir rice, chopped onions and kernel in olive oil, add salt and boiling water to cover rice and cook until water is absorbed. Rice should be soft but not thoroughly cooked at this stage because cooking process will continue after stuffed in rib. Add cinnamon, currants and dill, cover lid to brew.

Place rib carcass over a tray, coat with butter, salt and pepper. Fill it with partially cooked rice and seal completely sewing rib ends with needle and thread . Place tray in 180 degree oven and cook for about one and a half hours. Remove thread before serving.