**Domatesli pilav (Rıce pılav wıth tomato)**

1 cup rice

1 ½ cups water (or meat or chickenbroth)

½ cup olive oil

¼ cup butter

1 cup chopped tomato

½ tbsp salt

Soak rice in hot water with 2 teaspoons of salt until water cools off and wash with cold water and drain. Simmer tomato in olive oil, add salt, rice and boiling water, cook over high heat until water is absorbed and the surface is covered with bottonlike holes. Lower heat, add butter, stir and keep on low heat to brew for about fifteen minutes.