

TO: Michael Kerjian
FROM: Alice Antreassian
RE: Revisions to ARMENIAN COOKING TODAY

file
January 27, 1985

Dear Mesrob:

As promised, I am delivering ARMENIAN COOKING TODAY, with all my changes, additions, revisions, etc., indicated on the attached copy. Please have 2 (two) copies made of every page and every new page which I have inserted. Then I would like to have the original book returned to me. ~~and~~ The typesetter should work with one set, and the second set -- perhaps you want to hold on to.

As you and I discussed last month, all the corrections and changes should be proofread, and corrections made. I would like to see it for the final proofreading.

You will note that there are some new recipes. Please let me know when work commences. Until I hear from you I will assume that work has not started.

Notes:

All measurements must be written out: sixty (not 60), fifteen (not 15). My new recipes, in particular, should be checked carefully on this

All Armenian transliterations must be checked.

Index must be edited to include new recipe references, both in English and in transliterations.

Alice

Addition to revisions
Armenian Cooking Today

Add to pp 78-79, and
to index under Pilofs
and Wheat.....

~~WHEAT PILAF~~
WHEAT PILAF WITH CHOPPED VEGETABLES

1/4 cup olive oil

1 onion, coarsely chopped

1/2 cup coarsely chopped red and green pepper

1 cup cracked wheat, large

1 tablespoon tomato paste

1 3/4 cups boiling water

1 teaspoon salt or to taste

Garnish: minced parsley

freshly ground black pepper

1. Heat olive oil in a 2-quart saucepan. Immediately add the onion and pepper, stir and saute them for 10 minutes or until onions are transparent, but not browned. Add and mix in the cracked wheat.

2. Dilute the tomato paste with some of the boiling water and when diluted enough, add them both to the saucepan. Add salt and stir to blend.

3. Bring to the boil, reduce heat and simmer 15 to 20 minutes or until water is absorbed and wheat is fluffy. Set saucepan aside for 10 minutes.

4. Uncover, stir again, then spoon into a serving bowl. Garnish with the parsley, grind some black pepper over it, then serve.

Yield: Four servings.

Variation: After step 3, saute one large onion in some olive oil, turning and stirring until onion just begins to brown. Remove from heat, then when pilaf is in the serving bowl, spoon this sauteed onion on top, serve at once, and pass the pepper mill.