



Persian Jeweled Rice Pilaf

One of the most beautiful and celebratory rice pilafs of Persian cuisine. Delicious served with meat or main vegetarian dishes.

Ingredients:

4 TBL butter
1 shallot, diced
2-3 carrots, peeled, diced or julienned
3 cloves garlic, finely diced
1-2 tsp **Persian Advieh**
2 cups basmati rice, washed well and drained
4 cups vegetable or chicken stock
2 tsp kosher salt
½ cup dried barberries or raisins or currants, soaked in cold water for 20-30 minutes and drained.
1 bay leaf
Peel of ¼ aromatic orange (no pith)

For Garnish

Fresh Mint or parsley or dill, chopped
Toasted nuts (almonds, pistachios, walnuts, pine nuts)

Spices Used: Persian Advieh

8 Servings

Prep Time: 15 min

Cook Time: 30 min

Instructions: Heat butter in medium-large pot over medium heat.

2 - Add shallot. Sauté until soft for about 3 minutes.

3 - Add carrots. Sauté for 2 minutes.

4 - Add garlic. Sauté for 2 minutes.

5 - Add Persian Advieh and some salt. Sauté for 1 minute.

6 - Add basmati rice and stir well with everything for a couple of minutes.

7 - Add stock, kosher salt, hydrated dried fruit, bay leaf and orange peel. Stir well. Bring to a boil. Lower heat to simmer. Cover and cook gently for 15-20 minutes or until liquid is absorbed and rice is fluffy.

8 - Take off heat and let rest covered 5-10 minutes. Discard bay leaf and orange peel.

9 - Serve and garnish with herbs and toasted nuts of choice.