

Yellow Basmati Rice

This fragrant rice is a great accompaniment to many chicken and meat dishes. Especially Middle Eastern and Greek. The saffron adds a bright color and delicious taste.

Ingredients

3 cups Basmati Rice, rinsed in several changes of cold water until water runs clear
4 ½ cups + ¼ cup boiling-hot water
1 teaspoon saffron threads
1 ½ teaspoons salt
4 tablespoons extra virgin olive oil
½ cup small, short, thin noodles (made of durum wheat semolina)
1 tablespoon unsalted butter, thinly sliced (optional)
2 teaspoons rose water (optional)

Preparation

Dissolve saffron threads in ¼ cup hot water until water turns a deep orange-yellow color. You should let it sit for at least 15 minutes. When ready to use strain saffron threads and reserve water.

Heat the oil in a large pot over medium-high heat. Add noodles and sauté until lightly golden, about 1-2 minutes. Immediately add rice, 4 ½ cups water, strained saffron water, and salt. Stir and combine mixture. If using butter add thin slices evenly on the top of the mixture. Cover and cook for 5 minutes or until rice has absorbed the water. Reduce heat to low and lightly fluff rice with a fork. Cook for an additional 10 minutes or until rice is thoroughly cooked and fluffy. Sprinkle rose water on top of rice and gently toss with fork to mix in flavor.

Serves 4-6

*Adding a small amount of liquid or powdered yellow food coloring to the saffron water will deepen the color of the rice.