

Yellow Basmati Rice

"A simple way to brighten the color of plain basmati rice and add a faint peppery flavor is by cooking it in turmeric powder, a spice commonly used in South Asian and Middle Eastern cooking".

4 to 6 servings

INGREDIENTS:

- ✓ 1 cup short-grain brown rice, soaked in water overnight
- ✓ 1 tablespoon extra-virgin olive oil
- ✓ 1 cup finely diced yellow onion
- ✓ Coarse sea salt
- ✓ 1 teaspoon turmeric

DIRECTIONS:

- ❖ Drain the rice into a colander and set aside.
- ❖ In a medium-size saucepan over low heat, combine the olive oil, onion, and 1/2 teaspoon of salt and sauté until well caramelized, 10 to 15 minutes. Add the turmeric and stir until well incorporated, about 30 seconds. Add the rice and cook for about 2 minutes, stirring often, until the water has evaporated and the rice starts to smell nutty.
- ❖ Stir in 2 1/4 cups of water, bring to a boil, cover, lower the heat to low, and cook for 50 minutes.
- ❖ Remove from the heat and steam with the lid on for at least 10 minutes, then fluff with a fork before servings.

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