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▶▶▶▶ January 2013 ◀◀◀◀

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Jeweled Golden Rice

Prep Time: 10 mins

Cook Time: 40 mins

Rest Time: 1 h

Total Time: 1 h 50 mins

Ingredients

- 1 cup(s) rice, basmati, brown
- 14 ounce(s) broth, reduced-sodium chicken
- 1/3 cup(s) water
- 1 tablespoon curry powder, mild or hot
- 1/2 teaspoon turmeric, ground
- 1 pinch saffron, strands, generous pinch, finely crumbled
- 3 tablespoon oil, canola
- 1/3 cup(s) lemon juice
- 3 tablespoon honey
- 1 tablespoon orange peel (zest), grated
- 1 tablespoon ginger, fresh, minced
- 1/4 teaspoon salt
- 2 cup(s) celery, chopped
- 3/4 cup(s) cherries, dried, coarsly chopped
- 1/2 cup(s) scallion(s) (green onions), (or chives) chopped and divided
- 1 cup(s) cherries, sweet, dark, thawed, pitted and chopped (or fresh)
- 3/4 cup(s) nuts, mixed, unsalted, preferably pistachios, almonds and cashews, chopped, divided



Preparation

1. Combine rice, broth, water, curry powder, turmeric and saffron in a medium saucepan.
2. Bring to a boil, stir once, cover with a tight-fitting lid, reduce heat to a simmer and cook until the liquid is absorbed, about 35 minutes. Remove from heat and let stand, covered, 5 minutes more. Fluff with a fork.
3. Combine oil, lemon juice, honey, orange zest, ginger and salt in a large, non-reactive bowl (see Note).
4. Stir in the cooked rice, celery, dried cherries and 1/4 cup scallions (or chives).
5. Cover and refrigerate for at least 1 hour and up to 2 days.
6. To serve, fold fresh cherries and 1/2 cup mixed nuts into the rice mixture. Serve at room temperature, garnished with the remaining 1/4 cup scallions (or chives) and mixed nuts.