

## Dubai Style Bedouin Saffron Rice

### Ingredients:

2 cups plain white rice (converted rice is ok.)  
4 cups chicken or flavored stock, i.e., beef or vegetable etc  
Pinch of saffron boiled in ½ cup water  
1 cup golden or black raisins (optional)

### Then Sauté:

2 tbsp. blanched almonds, halved or slivered  
2 tbsp. olive oil  
2 tbsp. pine nuts  
Salt and Black pepper TT (to Taste)  
1/2 tsp. allspice  
1/4 cup butter or olive oil  
1/2 tsp. cinnamon  
1/4 tsp. nutmeg

### Preparation:

Prepare the Saffron Rice in advance Pour the Pinch of Saffron rice in water 30 minutes before so to color the rice. Cook the rice with a flavored stock, chicken stock preferred. After stock comes to boil put in the rice for 17 minutes on a simmer. Take off and fluff the cooked grains add in the raisins and let cool to room temperature.

Over a medium heat, sauté the almonds in the olive oil, stirring frequently. When the almonds are beginning to brown, stir in the pine nuts and continue to cook until all the nuts are golden. Remove with a slotted spoon.

In a large nonstick pan, heat the 1/4 cup butter or olive oil. Stir in the rice and sprinkle with cinnamon, nutmeg, and the remaining allspice. As the rice heats, continue to toss until it is hot and coated with spices. Taste and adjust seasoning.

Serves Eight and you can use this under roasted lamb and let the juices flow into the rice as you let the meat set for 15 minutes after cooking. Roasted chicken works well also.