

## Saffron Rice (Riz au Safran)

Serves 6 People

### Ingredients:

1 Large pinch of saffron 2 T Olive oil  
1 Large onion, finely chopped or grated 1 C Raw rice  
2 C Chicken stock  
1/2 tsp. Freshly ground nutmeg  
2 Bay leaves  
TT Salt  
TT Freshly ground black pepper

### Preparation:

Crush the saffron into 2 tablespoons of hot water and let it stand. Heat the olive oil in a heavy-bottomed pan. Add the onion, cover and cook slowly for 3 to 5 minutes, or until the onion becomes transparent. Add the rice and stir over a low flame until all the grains are coated with oil. Add the dissolved saffron and 2 cups of hot water and stir. Add nutmeg, bay leaves, salt, and pepper. Bring to a boil, then reduce the heat and simmer, covered for 15 minutes. All the liquid should be absorbed and the rice tender. Fluff the rice with a fork and remove the bay leaves. Just before serving, add a dash of olive oil and check the seasonings again. You can keep this warm over simmering water until ready to serve.

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