

MOROCCAN JEWELED RICE

Serves: 6-7

INGREDIENTS

- 2 cups basmati rice
- 1 medium onion, finely chopped
- 4-5 garlic cloves, finely chopped
- ¼ cup olive oil
- ½ teaspoon cumin
- ½ teaspoon allspice
- ⅛ teaspoon ground cloves
(or 3-5 whole cloves)
- ½ teaspoon cardamom
(or 6-7 cardamom pods)
- 3-4 whole cinnamon sticks
- 2 bay leaves
- Salt and pepper to taste
- 3 cups vegetable stock or water
(you can also use chicken stock if you're not vegan)
- ¼ teaspoon turmeric
- ½ cup dried cherries, finely chopped
- ½ cup dried apricots, finely chopped
- ½ cup dried golden raisins, chopped
- ¼ cup roasted pistachios or almonds, lightly crushed; for garnish
- ½ cup fresh pomegranate seeds; for garnish



PREPARATION

- Soak the rice in cold water for a minimum of an hour or overnight
- Heat olive oil in a heavy cooking pot.
- Add chopped onions, cook on medium-high heat until golden; add garlic, and cook for 3 mins.
- Add cumin, allspice, cloves, cardamom, cinnamon stick, bay leaves, and pepper; mix for 1 minute and lower the heat.
- Rinse rice in cold water until the water comes out clear, to be sure we rinsed the starch out. Add the drained rice to your pot with the cooked onion and spices.
- Add the stock (or water) and the salt; cover the pot and wait until it starts to boil. Reduce heat to a gentle simmer, and cook covered until almost all of the water is absorbed, about 10-15 minutes.
- Turn off the heat, discard the cinnamon sticks, bay leaves, cardamom pods.
- Add the chopped dried fruits and cover the pot immediately for an additional 10-15 minutes to soften the dried fruits.
- Take a fork and fluff/stir up the rice gently.
- Transfer to a serving dish and top it with chopped pistachios or almonds along with pomegranate seeds.
- Serve immediately.

Enjoy, and wishing you Happy and Sweet Rosh Hashana!