

PERSIAN JEWELED RICE (Javaher Polow)

(Adapted from "Milk Street, Jan/Feb 2019")

Servings: 4



1 tsp	saffron threads *
4 Tbsp (1/2 stick)	salted butter
2	medium yellow onions, halved and thinly sliced
Kosher salt & ground black pepper	
2 cups	basmati rice, rinsed and drained
2 tsp	ground cumin
1-3/4 tsp	ground cardamom
2	medium carrots, peeled and shredded on large holes of box grater (about 1 cup)
1 cup	dried cranberries (or raisins, currants, etc)
1 tsp	finely grated orange zest
½ cup	chopped shelled pistachios, divided

1. In microwave-safe bowl, combined saffron with 2-2/3 cups water. Microwave until the water has a yellow hue, about 1 minute; set aside.
2. In a 12" skillet over medium, melt the butter. Add onions and 2 tsp salt, then cook, stirring occasionally, until softened and light golden brown, 10-12 minutes. Stir in the rice, cumin, cardamom, 1 tsp salt and 1/2 tsp pepper. Cook, stirring until the grains are lightly browned, 4-7 minutes. Stir in the saffron water, carrots and cranberries. Bring to a boil over medium-high, then cover, reduce to low and cook until the rice has absorbed the liquid and carrots are tender, 25-30 minutes.
3. Fluff the rice with a fork, then stir in orange zest and 1/4 cup of the pistachios. Taste and season with salt and pepper. Transfer to a shallow bowl and sprinkle with remaining 1/4 cup pistachios.

* Can substitute 1/2 tsp ground saffron.