



CHIANG MAIL SAFFRON-RAISIN RICE

2 cups of long grain rice, Basmati or Texmati, rinsed
4 cups of chicken or vegetable stock
3/4 tsp. saffron powder.
1 Tbs. olive oil, or butter
1 minced garlic clove

2 cups golden raisins, soaked in warm water for 20 minutes
or - see below

Bring the stock to a boil. Put the saffron powder in a little bowl and add 1 tablespoon of the hot stock and mix until dissolved, then pour back into the boiling stock, add salt and pepper, garlic, oil or butter, and the rice. Mix once and then cover tightly letting rice cook for about 25 minutes, please resist the urge to open the lid. When rice is cooked take off of the heat, drain and add raisins, let sit for 2 minutes, fluff with a fork and serve.

For an extra bit of color and flavor instead of raisins use: 1 cup dried cherries and 1 cup dried apricots - both cut into raisin-sized chunks and having been soaked in warm water for 20 minutes.

Serves 6

