



Garden Fresh Farm Recipes

Saffron Rice

Learn to make perfectly fluffy Saffron Rice, a beautiful and savory side dish with saffron spice, onions and broth. This is a great recipe for a rice cooker. It comes out perfect every time.

Ingredients:

1/4 tsp good quality saffron threads
1/4 cup hot water
3/4 cup thinly sliced green onion
2 cups white basmati rice
3 cups chicken stock
3/4 tsp salt



Directions:

Take one half of the 1/4 tsp saffron threads and put them in a spice mortar. Grind the spice with a pestle to a powdery consistency.

Add a second pinch of saffron threads to the mortar. Grind saffron threads in a mortar with a pestle until powdery, do not crush.

Pour 1/4 cup of hot water into the mortar. Let the saffron soak for 5 minutes. This will open up the flavor of the spice.

Meanwhile, wash and rinse rice in a colander several times until water runs clear and not milky. Drain.

Add rice to rice cooker. Pour the yellow saffron liquid evenly across the top of the rice. Add chicken stock and salt to the cooker. Add onions. Still contents until evenly mixed. Cook according to rice cooker directions.

Fluff the rice before serving, stirring well to break up the rice and incorporate the cooked onion.



Garden Fresh Farm Recipes

Notes:

Recipe makes about 6 cups of cooked rice.

It's important to use a good quality saffron for this recipe. There are several types of "faux saffron" on the market which are inexpensive, but flavorless. True saffron is very pricey, but you only need a little to add a lot of flavor.