Indian Rice Salad

From Nelson’s Kitchen

I made this recipe in large quantities for our Summer Garden Party and it was a great success.

Ingredients:

- 8 3/4 oz basamati rice
- 17 fl oz hot water
- 1 3/4 oz slivered almonds
- 2 cloves
- 1/2 cup distilled white vinegar
- 1/6 cup sugar (find equivalent Tablespoons)
- 1/4 teaspoon salt
- 1 cinnamon stick
- 4 cardamon pods
- 2 Tablespoon vegetable oil
- 1 teaspoon saffron threads
- 1 teaspoon cumin seeds
- 1 teaspoon turmeric
- 1 teaspoon salt
- 1 bunch of fresh spinach
- Half a red onion, thinly sliced and pickled
- 2 Tablespoon cilantro, chopped
- the juice of 1 lime
- 2 Tablespoon olive oil

Procedure:

1. Perfume the oil
   - Place the saucepan with a lead in which you will cook the rice over medium heat and allow it to warm through.
   - Add the oil, cloves, cinnamon and cardamom.
   - Stir a bit and let the oil heat up, stirring occasionally. Once the spices begin to perfume the kitchen, remove them from the oil and discard.

2. Toast the slivered almonds
   - Heat oven to 300 F
   - Spread slivered almonds onto a clean baking sheet
   - Toast almonds until very lightly golden and they start to release their fragrance (15 to 20 minutes). Monitor closely as they can easily overcook and become bitter.
3. **Cook the rice**
   - Add the rice and the cumin to the perfumed rice stir to coat well.
   - Add the turmeric and salt and stir them in.
   - Add the water and the saffron threads and bring it to a simmer.
   - Once simmering put the lid on and turn down the heat.
   - Let cook for 12 minutes.
   - Turn the heat off and leave the rice to cook for a further five minutes.

4. **Fluff and cool the rice**
   - Take the pan off the heat.
   - Use a fork fluff up the rice and spread it onto a baking sheet to cool down.

5. **Assemble the salad**
   - Transfer the rice to a large bowl.
   - Add the spinach, coriander, sliced onion, lime juice, olive oil and mix it all together well.
   - Arrange into a serving dish and sprinkle the toasted almonds on top.
   - Serve at room temperature.