

Persian Steamed Rice with Potato Crust

Parboiling the rice

- 3 c **long grained** basmati rice, rinsed (or soaked in water for 1 hour, then drained)
- 8 c water
- 1/4 c olive oil
- 1 1/2 T sea salt

Steaming the rice

- 1/4-inch olive oil poured into the bottom of the saucepan (just enough to cover the bottom)
- 4 small **yellow-flesh potatoes**, peeled and sliced 1/4-inch thick (Keep in water until ready to use.)
- 1/4 teaspoon turmeric and 2 tablespoons water (or 1/2 teaspoon **saffron threads** ground, then steeped for several minutes in 2 tablespoons hot water)

Parboiling the rice

Fill a large, 5 quart, non-stick saucepan with 8 cups water; add 1/4 cup of oil and salt. Cover and bring to a brisk boil over high heat. Add the rice and continue cooking over medium to high heat, stirring occasionally. After 3 minutes, scoop some grains from the water. Break one grain in half to make sure it is "al dente"; it should have a tiny white dot in the center where it isn't yet quite cooked through. Turn off the heat and pour rice into the colander to drain; set aside.

Steaming the rice

Using the same non-stick saucepan, just cover the bottom of the saucepan in olive oil. Add turmeric and water. Stir together. Add the potato slices in a flat layer on the bottom of the pan. Add the drained rice in layers with the green herb-turkey mixture in the shape of a pyramid. Poke down into the pyramid in a few spots, with the handle of a wooden spoon, to aid in the steaming process. Cover the pot and cook on medium-high for 7 minutes until rice begins to steam. Uncover and place 2 paper towels, one on top of the other, over the rice. The ends will extend a little outside the pot. Make sure that you aren't creating a fire hazard. Cover tightly with the lid. Reduce

heat to low and simmer for 45 minutes. Turn off the heat and tilt the lid to let steam escape until ready to serve.

Turn the rice out on a flat serving platter by inverting the pot, as you would invert a cake onto a platter, or cut the crispy topping into pieces and serve around the rice.

Jittery Cook