

Herb Rice with Yogurt

- 1 1/4 c basmati rice, rinsed, soaked for 1 to 2 hours in 2 teaspoons of sea salt and water 1/2-inch above the rice
- 1/2 c finely chopped scallions
- 2 sticks finely chopped celery (optional)
- 2 c each finely chopped dill, parsley
- 6 c finely chopped cilantro
- 3 T each olive oil, water
- 1 1/2 c plain Greek yogurt partially mixed with a tablespoon of olive oil

In a large heavy pot, combine rice and soaking water with another 3 cups of water. Bring to a boil on high heat. Simmer for 1 minute. Add scallions, herbs and celery. Simmer 2 minutes, then strain and put aside the herbs and rice. Dry the pot.

In the same pot, heat 2 tablespoons of olive oil over medium heat. Add rice in a heap, like a sand castle, and use the handle of a wooden spoon to make 5 holes about 1/2-inch in diameter to allow steam to escape. Drizzle rice with a tablespoon of oil and the 3 tablespoons of water. Cover and leave on high for 2 minutes. Reduce heat to low and cook for 20 minutes. Close heat, and let it sit for 20 minutes.

Serve the yogurt sauce over the rice with a Greek salad on the side. Serves 4. Give each person their share of the crispy bottom bits.

Jittery Cook