

## Basmati Rice Pilaf with Dried Fruits and Almonds

Serves 4

- 315 g basmati rice
- 3 T unsalted butter
- ½ C finely chopped yellow onions, from one small onion
- ½ tsp ground cumin
- ½ tsp ground turmeric
- ¼ tsp ground cinnamon
- 2 cloves garlic, minced
- 535 ml water
- 1¼ tsp salt
- ¼ tsp freshly ground black pepper
- ⅓ C dried fruit, such as currants, raisins or finely chopped dried apricots
- 23 g sliced or slivered almonds, toasted in a small dry skillet over medium heat until golden, about 5 minutes



1. Place the **rice** in a medium bowl and add enough **water** to cover by 5 cm. Using your hands, gently swish the grains to release any excess starch. Carefully pour off the water, leaving the rice in the bowl. Repeat four to five times, until the water runs almost clear. Using a fine mesh strainer, drain the water from rice. Place the strainer over a bowl and set aside.
2. Melt the **butter** in a pot over **medium-low heat**.
3. Add the **onion** and cook, stirring regularly, until softened but not browned, **about 4 minutes**.
4. Add the **cumin, turmeric, cinnamon, and garlic** and cook, stirring constantly, until fragrant, **about 30 seconds longer**.
5. Add the **rice** to the pot, and cook, stirring constantly, for **about 3 minutes**.
6. Add the **water, salt, and pepper** and bring to a boil. Reduce the heat to low, cover, and simmer until all the liquid is absorbed, **15 to 18 minutes**.
7. Turn off the heat, remove the lid and sprinkle the **dried fruit** over the rice (do not mix in). Place the lid over the pot and **let stand for 10 minutes**.
8. Toss in the toasted **almonds**, fluff the rice with a fork, and serve.