



# EINAT ADMONY THE MAIN ATTRACTION

## PERSIAN RICE

### INGREDIENTS

Kosher salt  
4 cups jasmine rice  
¼ cup plus 2 tablespoons  
canola oil  
1 tablespoon cumin seeds

### PREPARATION

Bring 4 quarts of water and ¼ cup salt to a boil (it may seem like a lot of salt, but the goal is to cook the rice as you would pasta). Meanwhile, rinse the rice in cold water; repeat until the water is clear. Add the rice to the boiling pot and cook until it is almost tender but still crunchy in the middle, 5 to 7 minutes.

Since you're cooking the rice for only about 10 minutes, there will still be plenty of liquid remaining. When the rice is al dente, drain in a fine mesh sieve and rinse under cold water. Drain completely, then dump it into a large bowl.

Heat the remaining 2 tablespoons of oil in a skillet then add cumin seeds. Stir frequently and sauté until fragrant, about 1-2 minutes. Remove from the heat and add to the bowl of rice and toss to combine. Transfer the rice mixture to a Dutch oven then drape a kitchen towel over the pot to prevent any steam from escaping. Place the lid right over the towel, gather the ends of the towel, and bunch them on top of the lid.

Place the pot over low, low heat and cook until the rice is tender, about 1 hour. You can serve this dish two ways – by inverting the entire pot of rice over onto a large platter or by scooping the rice onto a dish and then placing the potato slices on top. I always hold my breath when I flip the entire pot of rice over, and it doesn't always have a fairy-tale ending. So I usually cheat and go the other route.