



## Recipe Name: SAFFRON RICE

### Ingredients:

2 cups	Long grain rice (uncooked)
¾ Tsp.	Crushed saffron threads
4 Tbsp.	Butter
3 sticks	Cinnamon
1	Onion, chopped
3 cups	Vegetable broth, boiling
1 Tsp.	Salt
6	Cardamom seeds (whole)
4	Cloves (whole)

### Steps to follow:

Cover rice with cold water and set aside to soak for 30 minutes. Soak saffron threads in 2 tablespoons of boiling water. Melt butter in a large sauce pan over medium heat. Add cardamom, cloves and cinnamon. Fry for 2 minutes stirring occasionally. Stir in onion and saute until golden brown (stirring occasionally). Stir in the rice, reduce heat to low and simmer for 5 minutes (stirring constantly). Pour in the boiling broth and stir in the salt and saffron. Cover and cook until rice is cooked and all liquid is absorbed (about 40 minutes).