

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Dirty Rice with Caramelized Onions

As Seen in "660 Curries" by Raghavan Iyer

Rice and onions, two great flavors featured in most every Indian meal...

*1 cup white basmati rice
½ tsp black peppercorns
8-10 cardamom pods (green, white)
6 whole cloves
2 cinnamon sticks, in smaller pieces
2 Tbsp ghee (or canola oil)
1 large red onion, finely chopped
1 tsp sugar
1½ tsp kosher salt*

Place rice in a medium bowl and cover with water. Rub kernels to clean; replace water 3-4 times, until clear. Cover with fresh water and let stand for 30-60 minutes at room temperature.

While rice is soaking, combine peppercorns, cardamom, cloves and cinnamon in a spice grinder. Process to break into small chips. Heat ghee in a medium saucepan over medium heat. Add onion, sugar and spices. Stir-fry until onion turns dark purple-brown and softens, about 10 minutes.

Drain rice and add to onion mixture. Stir together, then add 1½ cup cold water. Add salt, stir and raise heat to medium high. When water has boiled and evaporated from surface, stir the rice once. Reduce heat to lowest setting and cover. Cook until rice is tender, about 10 minutes. Turn off heat and let rice stand for 10 minutes before fluffing and serving.

Yield: Six servings

Preparation time: 15 minutes

Cooking time: 25 minutes

