

## **Curried rice salad**

Original recipe from *Back to Square One: Old-World Food in a New-World Kitchen*

by Joyce Goldstein

Adjusted by Suzanne Zilber

### **Curry vinaigrette ingredients:**

½ cup fresh lemon juice or to taste

1 tablespoon salt

1 tablespoon curry powder

1 teaspoon ground cumin

½ teaspoon ground coriander

1 pinch of cayenne pepper

½ cup (or as needed) peanut oil

### **Rice salad ingredients:**

½ cup shelled pistachio nuts

2 cups white or brown rice, preferably basmati

½ cup currants or raisins, plumped for 10 minutes in hot water to cover and then drained

4-6 green onions, thinly sliced

### **Instructions:**

For the curry vinaigrette, combine the lemon juice with the salt, pepper, and spices and gradually whisk in the oil. Taste and adjust seasoning. Add more lemon if you like.

Preheat the oven to 350 degrees. Spread the pistachios over a baking sheet and toast in the oven until fragrant, 4-6 minutes.

Combine rice with 4 cups water in a sauce pan and bring to a boil. Reduce the heat and simmer, covered until cooked through but still firm, about 25 minutes. (Test a kernel of rice between your teeth.) Toss the warm rice with the vinaigrette, then fold in the plumped currants, pistachios, and green onions.