

Zereshk Polow - Barberry Rice

Ingredients

3 cups Basmati rice	1 cup Dried Barberries	2 tablespoons Sugar
1/2 teaspoon Saffron	(from Persian or Afghan grocery shops)	4 liters Water
1 cup Dried Barberries	3 tablespoons Butter	1/2 cup water
		3 tablespoons Butter

Instructions

Wash rice and soak for 30 minutes.

Separately soak the Saffron in 4 TBS boiled water and let it sit.

Rinse barberries in cold water.

Heat 3 TBS butter, saute the barberries for 1 minute, then add the sugar and saffron.

Bring the 4 liters of water to a boil and add the pre-soaked and drained rice.

After 5 minutes if you can break some rice grains in half it means its 85% done cooking.

Drain the water but keep 1/2 cup for steaming.

Put the drained rice and the 1/2 cup water back into the pot, cover and cook for 5-7 min.more.

Add 3 TBS butter and cook on low heat for 30 more minutes.

Mix the barberry mixture with half the rice.

Serve in 2 layers.

White rice on the bottom, yellow rice on the top and chicken on the side.

www.christianwomenliving.com