

RICE SALAD

3 cups water
1 BAY leaf
1 teaspoon salt
1 pinch saffron
½ cup converted rice
½ cup oil
2-3 tablespoons wine vinegar
freshly ground black pepper

Bring the water to a boil. Add the bay leaf, salt, and saffron. Stir in the rice so that the water never stops boiling. Reduce the heat to low or warm. Cover and let it cook 11-13 minutes. Toss with a fork. Drain the rice and add oil, vinegar and some freshly ground black pepper. Let it cook with this sauce. Then add:

2/3 cup finely chopped onion
1/3 cup finely chopped seeded tomato
½ cup finely chopped celery
½ cup finely chopped green pepper
¼ cup raisins
½ cup pinenuts
1/3 cup chopped parsley

Toss well and add more oil or vinegar and seasoning to the salad if needed. Spoon into a salad bowl. Decorate with sliced eggs and tomatoes and serve very cold.