

BROWN RICE & PAPAYA SALAD

INGREDIENTS

1 1/2 CUPS SHORT GRAIN BROWN RICE
2 1/2 CUPS BOILING WATER
1 TABLESPOON UNSALTED BUTTER
1 TEASPOON KOSHER SALT
1 LARGE PAPAYA, CUT IN 1" CHUNKS
1 MEDIUM RED ONION, DICED
1 SWEET RED PEPPER, DICED
1 JALAPENO PEPPER, MINCED
1/2 CUP WALNUTS, CHOPPED
1/2 CUP RAISINS
1 BUNCH CILANTRO
2 TEASPOONS CUMIN, GROUND
1 TEASPOON CORIANDER, GROUND
1 CLOVE GARLIC, MINCED
3 TABLESPOONS RED WINE VINEGAR
3 TABLESPOONS OLIVE OIL
1/2 CUP PEACH JAM

TEMP, TIME & SERVINGS

RICE - 1 HOUR - 375°
6 - 8 SERVINGS

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MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN

HERE'S HOW

- 1 COMBINE RICE, WATER, BUTTER AND SALT IN 8" CERAMIC BAKING DISH, COVER TIGHTLY WITH FOIL, BAKE 1 HOUR.
- 2 REMOVE FOIL, FLAKE RICE WITH A FORK AND SET ASIDE TO COOL.
- 3 PUT DICED ONION INTO SMALL BOWL, COVER WITH COLD WATER. ADD A PINCH OF SALT AND SET ASIDE.
- 4 COMBINE PAPAYA, RED PEPPER, JALAPENO, WALNUTS, RAISINS CILANTRO LEAVES, ADD RINSED AND DRAINED RED ONION.
- 5 DRESSING - BLEND TOGETHER CUMIN, CORIANDER, GARLIC, VINEGAR, OLIVE OIL AND PEACH JAM.