



ROSH HASHANAH
RECIPES

Jeweled Black Rice

Pareve, Serves 8

Ingredients

2 13.5 oz cans coconut milk (full fat)
½ c water
2 c black (forbidden) rice
2 garlic cloves, left whole but skin removed
½ tsp salt
½ - ¾ c golden raisins
½ - ¾ c pistachios or pecans, chopped

½ - ¾ c pomegranate seeds
3 green onions (white and light green part only), sliced thin
2 shallots, peeled and thinly sliced
¼ - ½ c oil for frying
¼ c all purpose flour
Salt to taste

Instructions

1. Combine coconut milk, water, rice, garlic and salt in a medium saucepan over high heat. Bring to a boil, then reduce heat to low and cover.
2. Cook for 25-30 minutes, stirring only a few times.
3. Add raisins to pot, replace cover and remove from heat. Allow to rest.
4. Slice shallots and heat oil in a large saucepan over medium/high heat. Dredge shallots in flour and a pinch of salt, then fry in the very hot oil, stirring occasionally. (This should take about 4-5 minutes.)
5. Remove shallots from oil with a slotted spoon and lay on paper towels to drain, seasoning with salt immediately.
6. To serve rice: fluff rice and raisins with a fork and remove garlic cloves; discard.
7. Pour rice out onto a serving plate or bowl and top with green onion, nuts, pomegranate seeds and crispy shallots. Serve immediately.



All recipes provided by Chef Melinda McNeil of the East Valley JCC's Challah Factory.