

# TAHDIG

(Persian Crispy Rice)



## Ingredients:

1	Tablespoon	Butter
1	Tablespoon	Coconut Oil
½	Teaspoon	Salt
¼	Teaspoon	Ground Sumac
2	Cups	Leftover Jasmine Rice

## Directions:

1. Melt butter and coconut oil in non-stick skillet. Swirl pan to ensure bottom is evenly coated.
2. Add rice to the skillet, pressing lightly into an even layer so that the bottom of the skillet is completely covered. Season with salt and sumac.
3. Using the handle of a wooden spoon, poke a half dozen holes in the rice layer. This will allow the steam to escape as the rice cooks.
4. Place a thick layer of paper towels over the rice to absorb the steam. Cover and cook, without stirring, over medium low heat for 10 to 12 minutes or until the rice on the bottom of the skillet is golden brown.
5. Remove from heat and place a plate over the rice. Carefully invert the pan of rice onto the plate.