

CURRIED BROCCOLI-ALMOND BROWN RICE SALAD

12 side servings or 6-8 main dish servings

- 3 1/2 cups water
- 2 cups brown rice
- Extra-virgin olive oil --can sub canola oil
- Fresh ground black pepper
- 10 scallions, minced - white and green parts
- 1 1/2 - 2 pounds cooked broccoli florets
- 1 cup sliced almonds, plus extra for garnish
- Red wine vinegar
- 1/3 cup dried black currants or 1/2 cup dried cranberries, plus extra for garnish
- 1/2 - 1 teaspoon curry powder
- 1/4 teaspoon crushed red pepper
- Kosher salt

In a medium pot, heat water to boiling; add rice with a drizzle of olive oil and a few grinds of pepper. Lower heat to simmer, cover, and cook 45 minutes or until tender. While still hot, add 1/4 cup olive oil, the cooked broccoli, and almonds. Stir well and drizzle with 2 tablespoons red wine vinegar.

Stir in currants, curry powder (start with 1/2 teaspoon, adding more to taste), crushed red pepper, and 1/2 teaspoon kosher salt. Mix well. **Taste and readjust seasonings**, including curry powder. Add an extra drizzle or two of vinegar and/or oil to moisten and season if needed. You might also want to add more almonds or currants to taste; I liked the dish garnished with extra for looks and flavor.

Serve immediately at room temperature. You can also cover the dish well, refrigerate overnight, bring to room temperature, and serve the next day. If the rice seems dry, moisten using a tablespoon or two of olive oil and stir well.