

# Citrus-Scented Brown Basmati Rice

If serving this rice in the winter or spring, try Meyer lemons (*Citrus x myeri* - a cross between a citron and a mandarin/pomelo hybrid) for their sweeter, less acidic flavor. Adding finely grated rind of this thin-skinned citrus adds another level of sparkle with a just a touch of bitterness.

Any special variety of sweet orange or orange hybrids such as mandarin, tangelos, tangerine or clementines will be good here.

Be sure to buy organic citrus for this recipe as the rinds would otherwise carry significant pesticide residues.

## Ingredients

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1 cup brown basmati rice  
2 tablespoons cold-pressed, extra virgin olive oil  
grated zest of 1/2 orange or tangelo  
grated zest of 1 lime  
2 tablespoons fresh squeezed lemon juice  
2 Tablespoons fresh squeezed orange or tangelo juice  
1 1/2 Tablespoons fresh squeezed lime juice  
sea salt and fresh ground black pepper , to taste

## Method

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Bring 2 cups water to a boil and add rice. Cover, lower to low simmer and cook about 50 minutes, until water is absorbed. Do not stir during cooking. Let rice sit off heat about 10 minutes to be sure all water is absorbed.

Fluff rice with a fork and drizzle with oil. Fold in zests and juice; season to taste with salt and pepper.

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Source: modified from [www.kowalskis.com/recipe/side-dishes/citrus-scented-rice](http://www.kowalskis.com/recipe/side-dishes/citrus-scented-rice) (4 servings)

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