

Lemon Pepper Pilaf
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Serves: 4

Time: approximately 30 minutes

1/3 cup minced shallot
1 large clove garlic, or to taste, minced
2 tablespoons olive oil
1 cup rice
1-1/2 teaspoons lemon zest
1 cup chicken stock or broth
3/4 teaspoon freshly ground black pepper
1 teaspoon kosher salt (Diamond Crystal)

In a heavy saucepan, cook the shallot and garlic in the oil over moderately low heat stirring until the shallot is softened, add rice and the zest and cook the mixture stirring for 1 minute. Stir in the stock/broth, 1 cup of water, ground pepper and salt. Bring the liquid to a boil and cook the mixture, covered over low heat, for 18-20 minutes or until the liquid is absorbed. Fluff the rice with a fork, let the pilaf stand, covered off the heat for 5 minutes, season with salt and pepper.