

BARIIS (Somali rice)

Somali rice is a staple in the homes of Somali Alaskans, eaten with any meat or vegetable or enjoyed by itself. Some variations include the addition of things like raisins or additional spices such as cardamom, xawaash, or cinnamon. If served rice in a Somali home or restaurant, expect to also be given a banana. This banana is to be sliced and added to the rice, not eaten separately.

PREP TIME: 5 minutes

COOK TIME: 1 hour 15 minutes

TOTAL TIME: 1 hour 20 minutes

SERVES: 6 people

2 small tomatoes

2 garlic cloves

1 serrano pepper, cut in half

1/3 bunch cilantro

1/2 onion, sliced

1/2 red bell pepper, sliced

1/2 green bell pepper, sliced

1/2 yellow bell pepper, sliced

2 cups long grain basmati rice

2 cups of broth
(vegetable or chicken)

2 teaspoons cumin, ground

1 1/2 teaspoon salt

Xawaash Spice Blend, to taste

1. In a food processor, add cilantro, serrano, garlic, tomatoes and bell peppers. Process until liquid and set aside.

2. In a separate bowl, rinse and soak the rice and set aside.

3. In an oven safe pot (or dutch oven), add 3 tablespoons of oil or enough to lightly cover the bottom of the pot.

4. Add 1/2 of an onion and cook for 7 minutes or until translucent.

5. Once onions are translucent, add in the processed liquid mixture and let cook over medium/high heat for 30 minutes.

6. After 30 minutes, drain the rice and add it to the onions and sauce, add cumin and 1 1/2 teaspoon salt. Cover and let cook for 10 minutes.

7. Add broth to the rice along with 2 cups of water.

8. Transfer the rice pot to the oven and cook for 30 minutes on 375 degrees.

9. Take rice out and serve with your choice of meat or vegetables. Season with Xawaash, to taste.