

## ◆ HANDLEY PINOT NOIR ◆

### ORPHAN'S RICE (ARROZ HUERFANO)

(SERVES 6-8)

2  $\frac{2}{3}$  c chicken stock

Pinch saffron threads (about  $\frac{1}{8}$  tsp)

3 Tbsp cooking oil

1  $\frac{1}{2}$  c long grain rice

1 Tbsp onion, finely minced

1 clove garlic, minced

$\frac{3}{4}$  tsp salt

$\frac{3}{4}$  tsp freshly ground pepper

1  $\frac{1}{2}$  oz bacon (about 1 thick or 2 thin slices)

1  $\frac{1}{2}$  oz finely diced ham (about  $\frac{1}{4}$  c)

$\frac{3}{4}$  c pecan halves

$\frac{1}{2}$  c blanched slivered almonds

$\frac{1}{3}$  c pine nuts

1 Tbsp flat leaf parsley, finely chopped

over please 🍴 🍷

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Heat the stock in a small saucepan until just before boiling and drop the saffron threads in. Turn off the heat and let stand at least ten minutes. Select a heavy-bottom 4-quart saucepan with a tight-fitting lid. Heat the pan over medium heat until hot, pour in the oil, and add the rice. Toast, stirring frequently, just until it begins to brown, 3 - 4 minutes. Add the onion and garlic and cook 1 minute, stirring constantly. Add the saffron-chicken broth, salt, and pepper and bring to a boil over high heat. Cover, turn the heat down to very low, and cook for 15 minutes. Meanwhile, in a medium skillet, fry the bacon until crisp, drain on paper towels, chop finely, and mix with the ham. Discard most of the bacon fat, reserving about a teaspoon in the skillet. Add all of the nuts and toast over medium-low heat, stirring until they begin to turn golden, 5 - 7 minutes (don't over toast!). When the rice has cooked 15 minutes, remove from heat, stir in the bacon, ham, nuts, and parsley. Replace the lid, let stand 10 minutes, and serve hot.