Saffron Rice
2 pinches good quality saffron threads (approximately 1/4 tsp)
1 tablespoon extra virgin olive oil
1 small yellow onion, minced (about 1/2 cup)
2 cups white basmati rice
Salt to taste
1. Crumble saffron between fingers into a measuring cup and cover with a 1/4 cup hot water.
2. Heat oil in saucepan and saute onions 5-10 minutes. While the onions are sauteing, rinse rice thoroughly and set aside to drain.
3. Once onions are soft and translucent, add the rice. Mix and saute for 1 minute.
4. Pour the saffron over the rice and stir. Add 1 3/4 cups water to pot and bring to a boil.
5. Reduce heat and cover until all water is absorbed.

~ Nathan Villa, The Spice House

Nielsen-Massey Green Beans with Vanilla Balsamic Serves 6-8

This delicious dressing can also be used on asparagus.

1 pound fresh green beans, trimmed
1/4 cup yellow onion, diced
1/4 cup red bell pepper, diced
1 tablespoon good-quality balsamic vinegar
1 tablespoon extra virgin olive oil
2 teaspoons Nielsen-Massey Madagascar Bourbon Pure Vanilla Bean Paste
season to taste with salt and pepper

Steam or microwave green beans, onion and red bell pepper until they are crisp-tender. Combine the remaining ingredients in a small measuring cup or cruet. Arrange the green beans on a platter and drizzle with Vanilla Balsamic dressing.