

## 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 1¾ 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.