

A recipe from Kai Cowell for cranberry curry.

## KAI'S CURRY RICE WITH CRANBERRIES



Kaiulani Cowell (or Kai for short), the founder of Hawaii-based Kaiulani Spices, made this colorful and tasty dish for the attendees of the 2008 Les Dames d'Escoffier conference in Hawaii.

The finished product is a festive mix of colors--one I think is perfect for the holidays. Kai's spices are what make this dish special. They are guaranteed to have No MSG! No Preservatives! No Chemicals! No Gluten! No Peanuts! and be All Natural! and have No Calories!

So you can get the freshest spices, I have decided not to stock the spices myself, but encourage you to order from Kai directly. The packaging is delightful and will make a great gift for your own kitchen or a loved one.

If you would like to order the curry powder to make this dish directly from Kai, just click on the blue link below for curry powder in the ingredient list and you will be directed to her order page.

Don't be afraid to experiment with this dish. Kai says it is great with the addition of chicken, shrimp, or pork, too.

- 1/3 cup extra-virgin olive oil
- 2 1/2 Tbsp. Kaiulani's curry powder (hot or medium)
- 1 Tbsp. minced garlic
- 1-2 Tbsp. fresh cilantro leaves (save stems for later)
- 4 cups cooked rice (best if cooked the night before)\*\*\*
- 1/4 cup dried cranberries or raisins
- 1/4 cup scallions, thinly slice

Put the olive oil in a stainless steel pan. Once the oil is hot, add the garlic, curry powder, cilantro stems and cranberries. Cook until the garlic is translucent and the aroma fills the air; add cooked rice. Mix well with a fork or spatula. Add scallions and cilantro leaves to the rice mixture and mix again. Taste the rice and adjust seasonings to taste. Since there is plenty of Hawaiian sea salt in the spice mix, you probably won't have to add any salt.

\*\*\*If you have a Super Target in your area, look for Archer Farms Bamboo rice. It's a light, herbal and pale green rice. Using this rice and adding the cranberries, makes this a special dish for the holidays.