



FOOD & WINE

Inspiration served daily

RECIPE



© John Kernick

Brazilian Black Rice

Recipe by **Aladim Alves**

This dish from **Uxua hotel** chef Aladim Alves traces its roots to the 1970s, when the beaches of Trancoso, Brazil, were a favorite hippie destination. It combines richly flavored Bahian seafood with healthy whole-grain black rice.

ACTIVE: 45 MIN **TOTAL TIME: 1 HR 30 MIN** **SERVINGS: 4**

HEALTHY **MAKE-AHEAD** **STAFF-FAVORITE**

INGREDIENTS

2 1/2 cups water
 1 cup black rice (see Note)
 1 small onion, finely diced
 1 large garlic clove, minced
 2 tablespoons unsalted butter
 Salt and freshly ground pepper
 2 1/2 tablespoons extra-virgin olive oil
 3/4 pound medium shrimp, shelled and deveined
 1 teaspoon chopped rosemary
 3/4 pound cleaned small squid, bodies sliced crosswise 1/4 inch thick
 1/3 cup dry white wine
 1/2 cup tomato sauce

DIRECTIONS

1. In a saucepan, bring the water to a boil with the rice. Cover and simmer over moderately low heat until tender, 45 minutes.
2. In a medium skillet, cook the onion and garlic in the butter over moderate heat until softened. Stir in the rice, season with salt and pepper, cover and keep warm.
3. In a large skillet, heat 1 tablespoon of the oil. Add the shrimp and 1/2 teaspoon of the rosemary; season with salt and pepper. Cook over moderate heat, turning once, until just white throughout; transfer to a plate.
4. Add 1 tablespoon of the oil to the skillet; increase the heat to moderately high. Add half of the squid and 1/4 teaspoon of the rosemary; season with salt and pepper. Cook, turning once, until the squid is just firm, 1 minute; transfer to the plate. Repeat with the remaining squid, 1/2 tablespoon of oil and 1/4 teaspoon of rosemary.
5. Add the wine to the skillet and cook for 1 minute, scraping up any browned bits from the bottom. Stir in the tomato

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sauce and the seafood; cook just until heated through. Season with salt and pepper. Mound the rice on plates, top with the seafood and sauce and serve right away.

NOTES

Black rice, not to be confused with black sticky rice, is available at supermarkets and online at amazon.com.

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