



## Brazilian Black Rice w/Shrimp & Squid

**Servings: 4**

Preparation Time: 5 minutes

Start to Finish Time: 1 hour 15 minutes

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

2 1/2 cups water  
1 cup black rice (see NOTES)  
1 small onion, finely diced  
1 clove garlic, minced  
2 tablespoons unsalted butter  
salt and pepper, to taste  
2 1/2 tablespoons olive oil  
3/4 pound-medium shrimp, shelled and deveined  
1 teaspoon rosemary, chopped (thyme can be substituted)  
3/4 pound-small squid, cleaned, bodies sliced crosswise 1/4 inch thick  
1/3 cup dry white wine  
1/2 cup tomato sauce

*The black rice gives this dish in earthy appeal. The tomato sauce and wine adds yet another dimension.*

**NOTE:** Black rice, not to be confused with black sticky rice, is available at supermarkets and online at [amazon.com](http://amazon.com).

**SUGGESTED WINE PAIRING:** Bold, berry-rich Spanish rosé.



PREP (20 minutes):

COOK THE RICE (50 minutes)

In a saucepan, bring the water to a boil with the rice. Cover and simmer over moderately low heat until tender, 45 minutes.

SKILLET #1 (7 minutes)

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.

SKILLET #2 (10 minutes)

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.

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.

Add the wine to the skillet and cook for 1 minute, scraping up any browned bits from the bottom. Stir in the tomato sauce and the seafood; cook just until heated through. Season with salt and pepper.

**SERVE:**

Mound the rice on plates, top with the seafood and sauce and serve right away.

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