

## Recipe of the week

Why do pasta salads get all the love? asked Russ Parsons in the *Los Angeles Times*. Rice salads are far better—lighter, more versatile, and “full of interesting textures and flavors.” For the best texture and flavor, prepare the rice as you would pasta—in a big pot of boiling water—and season it while it’s still warm.

### Cool rice and cucumber salad

*1½ cups long-grain rice • salt • 2 or 3 cucumbers, seeded and finely chopped • ½ cup chopped parsley • 3 tbsp chopped dill • 2 tbsp chopped mint • ¼ cup finely sliced green onion, including some of the greens • ¼ cup champagne or white wine vinegar • 3 tbsp olive oil • ½ cup yogurt • green oakleaf, Boston, or butter lettuce leaves*

- Bring a large pot of lightly salted water to a boil. Add rice and cook until tender, not crunchy, but still firm, 10 to 15 minutes.
- Line a jelly-roll pan with a kitchen towel. Drain the rice and rinse it under cool water, then spread it over the towel. Cover with another towel and gently pat dry.
- Put the cucumbers in a large bowl with the parsley, dill, and mint. In a small



bowl, combine the green onion, vinegar, oil, and ¼ tsp salt. While rice is still warm, transfer it to a bowl and add the cucumber mixture, dressing, and yogurt. Toss gently with a wide rubber spatula. Taste for salt and tartness. Serve tepid or chilled, mounded on plates and garnished with light green lettuce leaves. Makes 4 to 6 servings.