

Oreoluwa's recipe for Nigerian Jollof rice

For eight servings

Ingredients

Basmati rice

3 Tomatoes

One red bell pepper

One green bell pepper

100g Tomato paste

Three scotch bonnets (moderately hot, and modifiable based on personal preference)

Two red onions

Salt

Curry powder

Ginger powder

Thyme

Two bay leaves

Four garlic cloves

500g Chicken drumsticks

Vegetable oil

Directions

Preparing the stock.

1. Season chicken with salt, curry powder, thyme, garlic powder, and one chopped red onion.
2. Steam chicken on low heat until liquid begins to ooze out of the chicken.
3. Allow chicken to cook gently in its own juices for twenty minutes on low heat.
4. Add water to lightly cover the chicken.
5. Let chicken boil on medium heat till tender.
6. Separate stock water from chicken and set aside. We will be using this stock water to cook our jollof rice.

Next, we prepare our tomato base by blending tomatoes, red bell pepper, and scotch bonnets in the blender. Slice onions, green bell peppers and garlic into desired size and set aside.

Now, we can get started with the main attraction!

7. Get vegetable oil in a pot and fry red onions and garlic until slightly golden brown.
8. Season onions and garlic with salt, two teaspoons curry powder, two teaspoons of thyme and two teaspoons of ginger powder. (Feel free to experiment with your seasoning! If you are the type to cook with your heart, mix and match till you are satisfied with the flavor. Sometimes, I like to add cayenne powder and garlic powder)
9. Add in chopped green peppers for a pop of color.
10. Mix in tomato paste and stir until tomato paste slightly darkens.
11. Pour in tomato base and cook for 5 minutes on high heat.
12. Add basmati rice and stir till fully coated.
13. Pour in stock water until rice and base are at the same level.
14. Place two bay leaves on top of the rice.
15. Cook on low heat till all the liquid dries.
16. Gently flip over the rice with a wooden spatula.
17. Taste your jollof. Add a little stock water when necessary. (Basmati rice cooks best with steam! Leave the pot covered till rice is fully cooked. I like to cover the rice with a thin layer of aluminum foil to let the steam do its thing)
18. Flip the rice a final time.

You can serve Jollof rice in diverse ways. Jollof can be eaten with fried plantains, roasted chicken, beef stew, coleslaw, or even shrimps! There is enough room for creativity when it comes to eating jollof.