

# Apple and Thyme Basmati Rice

This recipe will make 2 Medium trays\*

[Adventures in Freeze Drying: Delicious and Easy Freeze Dried Apple Thyme Basmati Rice](#)

## Ingredients:

1 medium Onion  
chopped

2 medium Gala  
Apples diced

3 C plus Chicken  
Broth

1½ C uncooked  
Basmati Rice

1 Tbsp Thyme

1 Tbsp Apple Cider  
Vinegar

2 Tbsp butter  
(optional)



## Directions:

1. In a dutch oven or large stock pot, add 1 tbsp chicken broth, and chopped onion, cook over medium heat until onion becomes slightly translucent.
2. Add, the diced apple and continue to cook and stir until apples are slightly browned (add more chicken broth as needed to help keep apples and onions from sticking to the pan)
3. Add the rice and thyme, stirring constantly cook for 2 minutes
4. Add 1 C of the chicken broth, stirring and deglazing the pan, then add the rest of the chicken broth and the Apple Cider Vinegar, bring to a boil, cover and let simmer for 15-20 minutes or until all moisture is absorbed (add butter at this stage if desired, this will greatly reduce shelf life)
5. Cool slightly, spread out on parchment lined trays, adding dividers to help proportion if desired.
6. Freeze Dry
7. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** 24 hours

**Rehydration:** Add between ⅓ and ½ C boiling water per serving of rice (recipe makes 8 servings) let sit for two minutes covered.



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Cycle times & rehydration for reference only

\*XL Tray = 15 Cups/Tray

Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 5 Cups/Tray