Season: All year  
Type: rice  
Difficulty: Medium  
Serves: 6 or 20 tastes  
From the garden: lemon, dill

### Ingredients:
- 2 cups long grain rice  
- 1 onion, finely chopped  
- 4 tablespoons extra virgin olive oil  
- 2 tablespoons dill, finely chopped  
- 1 lemon, juiced  
- 1 lemon, zest of, finely grated  
- 1 teaspoon salt  
- fresh ground pepper  
- 2 cups water (scant)

### Equipment:
- Saucepan  
- Board  
- Knife  
- Herb chopper  
- Juicer  
- Grater  
- Spoon measure  
- Cup measure  
- Wooden spoon  
- fork

### What to do:
- Heat the olive oil in a saucepan.  
- Sauté the chopped onion for 1 minute.  
- Add rice and "parch" over low heat, by stirring until the rice turns white again. Do not let the rice brown.  
- Add the rest to the ingredients and bring to boil.  
- Lower heat and cover with a tight fitting lid.  
- Cook until all of the liquid is absorbed.  
- Fluff well with a fork, replace the lid and let sit for 5 minutes.