

See Jane Cook

LEMON ORZO PASTA SALAD

- **1/2 lb. orzo (rice-shaped pasta)**
- **1/4 cup olive oil**
- **Grated zest of 1 lemon**
- **2 tbsp. lemon juice**
- **1/4 tsp. cinnamon**
- **1/8 tsp. ground cardamom**
- **1/8 tsp. ground mace**
- **1/2 cup golden raisins**
- **1/4 cup toasted sliced almonds**
- **1 cup crumbled feta cheese**
- **1/4 cup finely diced red bell pepper**
- **1/2 cup diced sweet onion such as Vidalia**
- **Sea salt**

Cook orzo in boiling, salted water for about 5 minutes, or until done but still slightly firm to the bite. Drain, then rinse under cold water and drain well.

While pasta cooks, in a medium-sized serving bowl whisk together olive oil, lemon zest, lemon juice, cinnamon, cardamom and mace. Add drained pasta and stir well to coat with the dressing. Add remaining ingredients, seasoning lightly with sea salt. Stir again. Cover and chill.

Makes about 6 servings.