

NOW TRENDING

A Splash of Cider

Boiling farro in apple cider—a move from New York restaurant Charlie Bird—infuses grains with character

Apple Cider–Cooked Farro

ACTIVE 15 MIN • TOTAL 1 HR

4 SERVINGS

- 1 bay leaf
- 2 cups apple cider
- Kosher salt
- 1 cup semi-pearled farro
- 2 Tbsp. apple cider vinegar
- 2 Tbsp. olive oil
- Freshly ground black pepper
- $\frac{1}{2}$ small celery root (celeriac), peeled, cut into matchsticks
- $\frac{1}{2}$ medium sweet-tart apple, cored, cut into matchsticks
- $\frac{1}{4}$ small red onion, thinly sliced
- $\frac{1}{2}$ cup fresh parsley leaves with tender stems
- $\frac{1}{4}$ cup coarsely chopped black olives
- 1 oz. Pecorino, shaved

Combine bay leaf, apple cider, and 2 cups water in a medium saucepan; season with salt. Bring to a boil, reduce heat to medium-high, and add farro. Simmer until al dente, 25–30 minutes; drain. Spread out on a rimmed baking sheet; let cool.

Toss farro, vinegar, and oil in a large bowl; season with salt and pepper. Add celery root, apple, onion, parsley, olives, and Pecorino and toss to combine; season with salt and pepper. *Calories 369 • Fat 11 g • Fiber 5 g*

