CULINARYORIGIN / NIGERIA

Jollof Rice

Party Jollof - Nigerian celebration rice



Wikimedia Commons: Jollof rice.jpg - Salamisa (public domain)

NGA-001 | 6 portions | Difficulty 3/5

Archived estimate: Approx. 75 min

One-pot rice / Celebration and party food | West Africa · Nigeria

Total duration is unresolved; the historical heading gives 75 min.

Total time remains open: final rest set editorially at 10 minutes; rice cooking and the bottom-pot endpoint depend on sauce, rice variety, heat and cookware. First crust check after 1-2 min; no fixed smoking endpoint. Dodo, chicken and coleslaw are separate.

Before you cook

Authenticity and sources

Party Jollof is the Nigerian celebration version of rice in tomato and pepper sauce. The browned layer at the base of the pot, known as bottom pot, contributes a toasted aroma. The Kitchen Butterfly article read again on 14.10.2026 supports this technique but supplies no complete ingredient quantities for our archive version. The earlier detailed origin and exclusivity claims were not sufficiently supported by that reference and have been withdrawn. Existing gram and millilitre quantities remain provisional archive values, not a verified source conversion or an in-house cooking test.

Timing and preparation

Total time remains open: final rest set editorially at 10 minutes; rice cooking and the bottom-pot endpoint depend on sauce, rice variety, heat and cookware. First crust check after 1-2 min; no fixed smoking endpoint. Dodo, chicken and coleslaw are separate.

Ingredient clarification

Weigh rice dry and only rinse it; do not additionally precook. Stock cubes are a historical allowance: check the label and existing stock seasoning. Extra hot water as needed; liquid ratio still unverified. Final rest set editorially at 10 minutes.

Ingredients (metric)

Tomato and pepper base (blended)

350 g	Ripe beefsteak tomatoes
450 g	Red peppers - Original: tatashe - large, mild pointed peppers
150 g	Red onion
18 g	Scotch bonnet chillies - Original: ata rodo, about 2 chillies
60 ml	Water

Seasoning

3 g	Dried thyme - about 1 tbsp
7 g	Curry powder - about 1 tbsp
2	Bay leaves
2	Chicken or beef stock cubes - Historical allowance of 2 cubes, not a fixed dosing instruction: check size, salt content and dilution on the product label; do not automatically add them to already seasoned stock.
Not specified	Salt and white pepper - as needed

Frying base and rice

120 ml	Neutral vegetable oil
150 g	Red onion - finely diced
70 g	Tomato paste
4	Garlic cloves - finely chopped
15 g	Ginger - grated
800 g	Parboiled long-grain rice - Weigh dry: commercially parboiled long-grain rice, only rinsed and drained here, not additionally precooked.

Stock and finishing ingredients

775 ml	Hot chicken or beef stock - Historical range 750-800 ml, still unverified; taste the stock before adding and adjust cubes/salt accordingly. Keep extra hot water available for further cooking if needed.
30 g	Butter
1	Tomato - sliced
1	Small red onion - sliced

Method

01 Blend the base

Blend the tomatoes, peppers, onion, Scotch bonnet chillies and water until smooth.

02 Build the frying base

Heat the oil in a large, heavy pot and soften the diced onion for 3-5 minutes. Stir in the tomato paste and fry for about 5 minutes until darker red and fragrant; do not let it blacken. Fry the garlic, ginger and bay leaves for 2 minutes.

03 Reduce the sauce

Pour in the blended base and reduce uncovered over medium heat for about 15-20 minutes. It should thicken and lose its raw taste; visible oil is a cue, not proof on its own. Tomato moisture, pot width and heat change the reduction time required.

04 Season

Stir in the thyme, curry powder and pepper. Taste the prepared stock before adding cubes or salt: do not automatically combine seasoned stock with the entire cube allowance. Add cubes gradually according to the label and taste, then cook for 2-3 minutes. Adjust salt carefully after adding the stock and again at the end.

05 Coat the rice

Add the rinsed, drained rice and fold it through the sauce until every grain is coated.

06 Steam

Pour in the hot stock from the ingredient list; this remains an unverified archive quantity, not a guaranteed liquid rule. Bring briefly to the boil, cover tightly and steam over low heat for about 20-30 minutes. Avoid unnecessary opening and stirring, but check immediately if you smell burning. Then taste several grains. If they are still hard and no free liquid remains, add a little hot water, cover tightly again and continue cooking gently; check again before adding more. Do not top up while free liquid remains. The total needed also depends on the reduced sauce.

07 Develop the bottom-pot flavour (Party Jollof technique)

Only once the rice is cooked and free liquid is absorbed, increase the heat in a controlled way. Use a suitable uncoated pot within its manufacturer limits. After 1-2 min, gently check the base with a spoon: aim for a thin golden to caramel-brown crust with a toasted aroma. Do not wait for visible smoke. Stop the heating before the bottom blackens or if the smell becomes acrid. Remove the pot from the hot hob and rest, covered, for 10 minutes. This final rest is an editorial working instruction, not a verified source value or an in-house trial.

08 Finish

Fold in the butter and the sliced tomato and onion. Remove the bay leaves.

09 Serve

Fluff gently with a fork without vigorous stirring. Traditionally served with fried plantain (dodo), chicken or coleslaw.

Archivist’s notes

Tatashe (red pointed peppers) → sometimes sold fresh in African food shops; ordinary mild red pointed peppers or red bell peppers are an alternative.

Ata rodo (Scotch bonnet) → part of the West African chilli trio described in the archive. Look in African food shops; mild European chillies do not preserve its characteristic flavour.

Open the lid only as needed and avoid constant stirring. A necessary doneness or scorching check takes priority over a rigid rule never to open the pot. Dry rice that is still hard needs more moisture and gentle cooking before any crust-forming stage.

Bottom pot means a carefully browned crust, not black char. The first check after 1-2 min is not a guaranteed endpoint; heat and cookware affect the result.

Rice basis and source comparison: this version weighs 800 g commercially parboiled rice dry and only rinses it. Nigerian Food TV and All Nigerian Recipes describe additional precooking. Their liquid rules must therefore not be transferred unchanged to this method. A dependable ratio of reduced sauce, rice and stock remains unresolved; no cooking trial. The new 10-minute final rest is explicitly editorial.

Alternatives usable in Europe

Ata rodo (Scotch bonnet) → habanero, a closely related fruity, hot chilli; mild chillies change the intended character.

Tatashe (red pointed peppers) → ordinary mild red pointed peppers or red bell peppers.

Maggi/Knorr cubes → check the product and label at African food shops. Different varieties do not automatically have the same size, salt content or dosage. Availability and flavour strength relative to other products are not confirmed here.

Parboiled long-grain rice → keep the same rice variety for a reproducible quantity trial. Basmati requires its own adjustment of preparation, water and cooking time; it is not a universally lower-liquid, one-for-one alternative.

Nutrition

Not calculated. The previous energy figures per 100 g and per portion were mathematically inconsistent. No reproducible calculation or reliable portion weight is documented for this recipe. Stock cubes, seasoning, bottom-pot crust eaten and finished yield are not documented as a calculation basis. Historical figures are preserved in the audit archive; missing values do not mean zero. Side dishes are separate.

Nutrient	Per 100 g	per portion
Energy	not calculated	not calculated
Protein	not calculated	not calculated
Fat	not calculated	not calculated
Carbohydrate	not calculated	not calculated
Salt	not calculated	not calculated

Documented sources

20 October 2026: Kitchen Butterfly, Nigerian Food TV and All Nigerian Recipes read directly. Different rice precooking methods distinguished; further cooking clarified and final rest set editorially. Full quantity basis remains open; hosting locations not verified. No cooking trial.

01 Kitchen Butterfly - Around the World in Bottom Pot

English (Nigeria) | Accessed 22 July 2026

Open original source

02 Nigerian Food TV - jollof with additional rice precooking

English (Nigeria) | Accessed 20 October 2026

Open original source

03 All Nigerian Recipes - doneness and further cooking, different rice preparation

English (Nigeria) | Accessed 20 October 2026

Open original source

Keywords: Nigeria, Rice, Tomato, One-pot, Celebration food, Spicy, Party food