RICE PILAF

Equipment:
- Measuring Spoons
- Measuring Cup
- 2 Qt. Casserole
- Wooden Spoon or High Temp Rubber Spatula

Ingredients:
- 1/4 cup butter or margarine 50 ml
- 1 cup long grain rice 250 ml
- 2 1/4 cups chicken broth 550 ml
- 1/4 cup raisins or currants, optional 50 ml
- 1 1/2 tsp curry powder 7 ml

Procedure:
1. Heat butter in a 2-quart (2 L) casserole at P7 1 minute, or until melted, stir in rice.
2. Cook at P7 2 - 4 minutes, or until rice is browned, stir once.
3. Add remaining ingredients and cover with lid.
4. Cook at P7 4 - 6 minutes and at P3 12 - 14 minutes, or until rice is tender.
5. **To Complete**: Let stand, covered, 5 minutes.

Variation:
Cook 1/4 cup (50 mL) slivered almonds with butter.