

## **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 7ml

### **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.