

PILAFF

Ingredients

- 1 cup uncooked rice
- 4 tablespoons butter
- 1 large onion sliced
- 2 cups stock, broth or bullion

Instructions

Wash rice. Brown sliced onion lightly in butter. (We used green pepper and mushrooms too) Add rice. Cook over low heat for about 4 or 5 minutes, stirring often so it will brown evenly. It should be just lightly colored. Heat liquid to boiling; pour over the rice until it is 1 1/2 inches above. Cover pan tightly and bake in 350 oven for 25-30 minutes, or until all liquid is absorbed. Serve with plenty of butter. This also can be cooked on top of the stove over very low heat.