

PILAFF

1 cup uncooked rice
¼ tablespoons butter
1 large onion, sliced
stock, broth or bullion, 2 cups

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 rice until it is $1\frac{1}{2}$ 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 stove over very low heat. Serves 4