

PILAFF

Ingredients

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

Instructions

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