
Dill Rice with Black-Eyed Peas

Sherry Shokoofandeh - Marshall Field's San Antonio

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

4 cups extra long grain rice

1 tablespoon salt

1 cup black-eyed peas

1 cup water

1/2 cup butter, melted

1/2 cup dried dill (or one cup fresh)

In a saucepan, cover the rice with water. Add salt and soak the rice for two hours prior to cooking.

Cook the peas and set aside.

Using a three-quart saucepan, fill half full of water. Bring to a boil. Drain the water from the rice and add the rice to the boiling water. Boil for 15 minutes. Drain in a colander.

In a bowl, mix the butter and water. Pour half of the mixture into an empty saucepan. Place three or four layers of rice over the butter mixture. Add some dill and peas, then pour more rice, dill and peas until all are used. Cover with a lid.

Cook over medium heat for 30 minutes.

When the rice starts to steam, add the remaining butter mixture to the rice. Cook, covered, until the rice is tender.

(This dish can be served with chicken or lamb. Baby lima beans may be substituted for the peas.)

Per Serving (excluding unknown items): 1374 Calories; 94g Fat (60.1% calories from fat); 40g Protein; 100g Carbohydrate; 18g Dietary Fiber; 248mg Cholesterol; 7366mg Sodium. Exchanges: 6 1/2 Grain(Starch); 3 Lean Meat; 18 1/2 Fat.