
Indian Rice

Home Cookin - Junior League of Wichita Falls, TX - 197

Servings: 4

1/2 cup butter

1 cup rice

2 tablespoons instant minced onion

4 whole cardamom

1 bay leaf

1/4 teaspoon saffron pieces

dash cinnamon

1/4 teaspoon coarsely ground black pepper

1/4 cup currants or raisins

1/4 cup slivered almonds

2 tablespoons chicken seasoned stock base

2 cups hot water

In a saucepan, melt half of the butter. Add the rice and onion. Saute' until brown.

Remove the little black seeds from the whole cardamom. Peel and crush, discarding the outer pod.

Crumble the bay leaf and saffron.

Add the spices to the rice along with the remaining butter and other ingredients.

Cover and cook over low heat for 25 to 30 minutes.

(This is especially good with pork or chicken.)

Side Dishes

Per Serving (excluding unknown items): 443 Calories; 28g Fat (56.8% calories from fat); 6g Protein; 43g Carbohydrate; 3g Dietary Fiber; 62mg Cholesterol; 242mg Sodium. Exchanges: 3 Grain(Starch); 0 Lean Meat; 5 1/2 Fat.