



## **Fancy Armenian Rice Pilaf**

### Ingredients:

2 c. Uncle Ben's Original Long Grain Rice or any long grain rice (not instant rice), rinsed and drained

3 ½ – 4 cups chicken broth or chicken stock

½ stick butter

Salt and pepper to taste

Sauté rice in butter on high for 5 minutes, add broth, salt and pepper and mix. Cover and let come to boil, once rapidly boiling, replace cover and put burner on low, let simmer about 25 minutes. Do not stir after rice comes to boil. Remove lid after 25 minutes to see if cooked, you should see holes on top of rice. Taste, if cooked, add topping mixture to top of rice and cover lid, stir just before serving. If not cooked, add a little more broth (DO NOT STIR), cover and continue cooking, then add topping mixture. Do not stir until ready to serve.

### Toppings

1 onion, finely diced

½ green pepper, finely diced

½ red pepper, finely diced

¼ c. golden raisins

¼ c. pinenuts, toasted

Sauté chopped onions, peppers and pinenuts, separately. Add to rice last few minutes of cooking.