



RICE PILAF

FROM THE KITCHEN OF: CATHY KENNEDY
DIRECTOR OF BUSINESS DEVELOPMENT - JSG SAN JOSE

INGREDIENTS

1 cup long grain rice

1/2 cup vermicelli

1/8 lb. butter

2 cups chicken or meat

Salt to taste

INSTRUCTIONS

Melt the butter in a shallow pan. Break up vermicelli into pieces and fry in the butter until slightly browned, stirring constantly.

Wash and drain the rice well, then add it to the vermicelli and saute them together for a few minutes, always stirring.

Then add the boiling broth and salt, cover and cook on low for 20 minutes.

When water is all absorbed and rice is soft, take off the fire, let rest for 15-20 minutes before serving.

Stir once more with a fork. Keep warm to serve hot.

Serves 4

If you are using hot water instead of broth, use 1/4 lb. butter

Pilaf with chick peas: Add cooked and drained chick peas to sauteed rice. Mix, and add the broth.

Pilaf with almonds: Blanch and fry almonds in a little butter. Make rice pilaf without vermicelli. Service on platter topped with almonds.

Pilaf with arpa shehrieh: Use arpa sherieh instead of vermicelli.

Pilaf with bulghour: Made the same as rice pilaf, using bulghor instead of rice. Variation - you may fry a small chopped onion in a little butter and add to the bulghour. Mix well and then add the broth.

"THIS RECIPE FOR PILAF HAS BEEN HANDED DOWN FROM MY GRANDMOTHER: ROSE VARTHOU ARZUMENIAN FARSAKIAN ARMENIAN COOKBOOK. THEY ESCAPED ARMENIA TO THE US DURING THE GENOCIDE WHERE AT LEAST 664,000 AND POSSIBLY AS MANY AS 1.2 MILLION DIED."

