



RECIPE NAME: Rice Ring Indienne

FROM THE KITCHEN OF: Lanie Becker Patterson '79

INGREDIENTS:

1/2 C Butter
1 large Onion, minced
1 Garlic clove, minced
2/3 C toasted Pine Nuts or slivered Almonds
4 C Long Grain Rice (converted)
4 C Chicken Stock
1/2 C Raisins or Currants plumped in Sherry
1/4 C Chutney (finely chopped!)
2 tsp Tumeric
3/4 tsp Nutmeg
Garnish: minced green onion, fine chopped hard boiled egg and (optional sprigs of mint)

INSTRUCTIONS:

Grease 1 1/2 quart ring mold. Melt butter in medium skillet over medium heat. Add Onion and Garlic, sauté until golden. Mix in nuts, drained rasins, chutney, tumeric and nutmeg. Combine rice and stock in large pan, cover and boil. Reduce heat and simmer, covered 20-25 minutes. Add sautéed mixture and blend. Pack into mold and set in a larger bowl of hot water. Do not let hot water get higher than sides of mold. Cover loosely with foil. Let stand until ready to serve. Unmold onto plate or platter. Add garnish

