

Curried Rice

Ingredients:

3 tablespoons margarine
1 small yellow onion, peeled and chopped
1 cup uncooked rice
2 cups chicken broth
1/4 cup raisins
1 teaspoon curry powder
¼ cup sour cream or plain yogurt (optional)
¼ cup chutney (optional)

Directions:

Melt the margarine in a heavy 2 quart saucepan over moderate heat. Add the chopped onion, and cook, uncovered for 5 minutes or until soft. Add the rice and stir to coat the rice with margarine.

Add the chicken broth, raisins, and curry powder. Stir once, cover and bring to a boil. Reduce the heat to low and simmer until the rice is tender and the liquid has been absorbed. Serve hot or cold with the sour cream and chutney if desired.

Serves: 6