



BASMATI BROWN RICE PILAF

Ingredients:

1-1/4 c. onions, diced small
3 c. mushrooms
3/4 c. butter
4-1/2 lb. Basmati brown rice
1 gallon + 1 cup hot chicken stock
5 bay leaves
2-1/2 tsp. salt
1-1/4 tsp. pepper

Directions:

1. Sweat onions and mushrooms in butter
2. Add rice and stir to coat with butter
3. Add stock and bay leaves
4. Bring to a boil. Cover and reduce to simmer 18 to 20 minutes until liquid is absorbed and rice is tender
5. Fluff rice with fork to separate and release steam