

Classic Rice Pilaf

Zov, Recipes & Memories from the Heart
Zov Karamardian, restaurateur



Servings: 10

1. Preheat oven to 350°F. Arrange vermicelli on heavy baking sheet. Bake until the vermicelli are golden brown, stirring occasionally to ensure even browning, about 5 min. These burn easily so watch them carefully. Set aside.
2. Melt butter in heavy medium saucepan over medium-low heat. Stir in rice and toasted vermicelli. Add salt and pepper. Stir for about one minute to lightly toast the rice then add broth and water. Increase the heat to high and bring the liquid to boil.
3. Cover and simmer gently over low heat until rice is tender and liquid is absorbed, about 20 minutes. (Do not stir rice as it cooks). Remove saucepan from the heat. Fluff the rice with a fork, then transfer to a bowl and serve with garnishes sprinkled on top.

- 1 cup vermicelli, or fideo noodles (sometimes hard to find)
- 12 tablespoons unsalted butter (3/4 stick)
- 2 cups jasmine rice
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 3 1/2 cups vegetable broth (I use chicken broth)
- 1/2 cup water
- Garnishes:**
- 1/3 cup pine nuts, toasted
- 1/3 cup dried apricots, minced
- 1/3 cup golden raisins, plumped in water if they're too dry
- 1/3 cup slivered almonds, toasted

Per Serving (excluding unknown items): 291 Calories; 19g Fat (56.3% calories from fat); 3g Protein; 30g Carbohydrate; 2g Dietary Fiber; 36mg Cholesterol; 698mg Sodium; 6g Total Sugars; 0mcg Vitamin D; 33mg Calcium; 1mg Iron; 190mg Potassium; 73mg Phosphorus. Exchanges: 8 1/2 Grain(Starch).

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