



CHIKEN PILAU

- 4 Pound Roasting Chicken
- 1 Teaspoon Curry Powder
- 1 Cup Water
- 2 Cups Uncooked Rice
- 4 Cups Chicken Drippings and Water Combined
- 4 Tablespoons Fat

DIRECTIONS

1. Dress chicken as for roasting.
2. Place in an roaster.
3. Mix curry powder and water and pour over chicken.
4. Cook in a 350 degree oven for 30 minutes.
5. Drain, replace drippings with 2 Cups water and continue cooking.
6. Wash rice, add chicken drippings and enough water to make 4 cups.
7. Cook slowly for 20 minutes.
8. Set in a warm place for another 20 minutes.
9. When chicken is browned, remove from roaster.
10. Combine rice and fat, mix well with gravy and spread over bottom of roaster.
11. Place chicken on top of rice, cover and continue cooking for 30 minutes.