



EAST INDIAN RICE RING

- 1/2 Cup Onion Slices
- 1/4 Cup Slivered Almonds
- 1/4 Cup butter
- 1/2 Cup Raisins
- 6 Cups Hot Cooked Rice
- Sieved Hard Cooked Egg Yolk
- Shredded Coconut

DIRECTIONS

1. Cook onion and almonds in butter until golden.
2. Add raisins and heat through till they puff.
3. Add to rice and mix lightly.
4. Place in a 1 1/2 Quart ring mold.
5. Unmold on a platter.
6. Place curry in the center.
7. Top with egg yolks and coconut.