



RICE PILAF

- 1/4 Pound Butter
- 2 Cups Long Grain Rice
- 4 Cups Stock
 Salt and Pepper To Taste

DIRECTIONS

- 1. Melt the butter in an oven proof casserole.
- 2. Add the rice and stir to coat grains with butter.
- 3. Add hot stock to the rice.
- 4. Adjust seasonings.
- 5. Cover tightly.
- 6. Bake in a 400 degree oven for 30 minutes.
- 7. Stir once and continue cooking 15 minutes.