

Ginger Coconut Rice

Category: Vegetable

Servings: 6

Rating: 0

Source: Helen Valentine

Description:

Ingredients:

butter	1/4 cup
onion	1 large, thinly sliced
ginger	1 teaspoon fresh grated or 2 teaspoons ground
rice	1 1/2 cups long grained white
chicken stock	2 1/4 cups well seasoned
coconut	2/3 cup freshly grated dry
parsley	2 tablespoons minced

Instructions:

IN A LARGE HEAVY SAUCEPAN WITH COVER, MELT BUTTER, ADD THE ONION AND GINGER AND SAUTE UNTIL ONION IS SOFT, STIRRING OCCASIONALLY. ADD THE RICE, STIR THROUGH AND CONTINUE TO COOK OVER MEDIUM HEAT UNTIL RICE BECOMES TRANSLUCENT. STIR IN THE STOCK, COVER PAN AND SIMMER OVER LOW HEAT 10 MINS. STIR IN THE COCONUT AND CONTINUE TO COOK UNTIL RICE IS TENDER---ABOUT 10 MINS. STIR IN PARSLEY TOWARD END OF COOKING. SERVE AT ONCE.