







RICE WITH ALMONDS AND RAISINS

1 1/2 cups water

1/2 teaspoon salt

3/4 cup long-grain rice

1/4 cup slices almonds, toasted golden

2 tablespoons dark raisins

2 teaspoons unsalted butter, melted

1 tablespoon chopped fresh flat-leafed parsley leaves (wash and dry before chopping)

In a small heavy saucepan bring water to a boil. Add salt and rice and cook, covered, over low heat 15 minutes, or until water is absorbed and rice is tender. Stir in almonds, raisins, and butter and let stand, covered, 5 minutes. Stir in parsley and season with salt and pepper.

Serves 2.

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