

# Saffron Rice

**Category:** Indian

**Servings:** 4

**Rating:** 10

**Source:** Homemakers Magazine

## Description:

From an old, old issue of Homemakers, I've been making this recipe for years. It's a perfect accompaniment to Tandoori Chicken. Steph

## Ingredients:

butter	1/2 cup (I use less)
basmati rice	1 cup
onion	1/4 cup, minced
cinnamon	1/8 tsp.
pepper	1/4 tsp.
saffron	1/4 tsps, pieces
bay leaf	1, crumbled
cardamom, ground	1/4 tsp.
chicken stock	2 cups, hot
raisins	1/4 cup
almonds	1/4 cup, chopped finely
sweet onion	thinly sliced
eggs	1 or 2, sliced, hard-boiled

## Instructions:

Saute the rice and onion in half the butter till golden brown. Crush spices together and add to rice; mix well and add chicken stock, remaining butter, and the raisins and almonds. Cover rice and cook over low heat for 25 minutes or till done. Garnish with sliced eggs and onions.