

Lemon Rice with Mushrooms

Category: Vegetable

Servings: 4

Rating: 10

Source: The California Heritage Book

Description:

Ingredients:

butter, unsalted	1/3 cup
celery	1 cup thinly sliced
onion	1 small finely chopped
mushroom	2 cup sliced
thyme	1/2 teaspoon dried
salt	
white pepper	
water	1 1/2 cup
lemon zest	2 teaspoon
lemon juice	1/2 cup
white rice	1 cup long grain

Instructions:

Sauté the celery, onion, and mushrooms in the butter for 5m over low heat. Add the thyme, salt, and pepper, stirring to blend and remove from the heat. Bring the water, lemon zest, and lemon juice to a boil and add the rice and vegetable mixture. Bring to a boil again, stir, reduce the heat to low, cover, and simmer for 20m.