

Yellow Tibetan Rice

From Shucky's Kitchen

INGREDIENTS

- 1 c. Basmati rice
- 1 T. Butter
- 1 T. Olive Oil
- 4 Cloves garlic, crushed
- 1 Shallot, sliced/onion
- 2 c. Chicken stock
- ½ t. Pink or sea salt
- 1 t. Turmeric powder
- ¼ c. Raisins
- 1 stick Cinnamon

DIRECTIONS

1. Heat Butter and olive oil.
2. Saute garlic and onion.
3. Add rice and stir until fragrant.
4. When it is fragrant, add rest and cover.
5. When it comes to the boil, stir and cover.
6. Let steep over medium low heat until absorbed.
7. Fluff and serve.



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