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## Rice Pilaf

- $\frac{1}{4}$  cup butter
- $\frac{1 \text{ cup} = 1}{1}$  large onion, chopped
- $\frac{1}{2} \text{ cup}$  (4-oz.) can sliced mushrooms (양송이 버섯)
- $\frac{1}{2}$  cup uncooked rice (미국 쌀 안 씻어도 됨) or 한번 씻어 물기 빼다.
- 2 chicken bouillon cubes
- $2 \text{ cup or } 2\frac{1}{2} \text{ cup}$  cups water
- $\frac{1}{2}$  teaspoon salt
- Pinch of marjoram or sage

Sauté onion and mushrooms in butter. Add rice; sauté for 5 minutes. Dissolve chicken bouillon in boiling water. Pour over (rinsed) rice add seasonings and stir well. Cook covered, for 20-30 minutes or until rice has absorbed all liquid. Serves 6-8

- 냄비에 버터 녹인다
- 양파, 버섯, 쌀 넣어서 볶는다 ) 익을 때까지 볶는다
- 물 2컵에 치킨 cube 넣어 전자레인지 돌린다
- 물 끓인거 냄비에 넣는다
- 허브, marjoram (아주 조금) 넣어 끓인다 (익을 때까지)