

### Turkish Pilaf II

Fragrant with spices, this pilaf is good with poultry and curries.

(SERVES FOUR)

6 tablespoons butter	¼ teaspoon cinnamon
1 cup (¼ L) rice	½ cup (1 dL) raisins
1½ cups (3½ dL) finely chopped onion	½ cup (1 dL) sliced, toasted almonds
½ teaspoon salt	2 cups (½ L) chicken broth
1 bay leaf, crumbled	

Preheat the oven to 375°F (190°C). Melt the butter in a skillet. Stir in the rice and cook over low heat until all the grains glisten. Add the onion and cook, stirring, until they are soft. Put the mixture into a 1½-quart casserole. Add the salt, bay leaf, cinnamon, raisins, and almonds. Heat the broth to a boil, mix with all the ingredients, cover, and bake for 45 minutes.

### The Fannie Farmer

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edition, revised by  
Marion Cunningham  
and Jeri Laber,  
Alfred A. Knopf,  
New York, c1979.