

Parsley Rice with Almonds and Jack Cheese

Serves 10 to 12

1 quart chicken stock
2 cups raw long-grain white rice
1 teaspoon salt
 $\frac{1}{2}$ cup thinly sliced green onions (including green portion)
 $\frac{1}{2}$ cup sliced almonds
 $\frac{1}{4}$ cup butter
 $\frac{1}{2}$ cup chopped fresh parsley
2 cups sour cream
1 pound grated Monterey Jack cheese

Can ←
Substitute
green chilies
Red bell pepper

A Scotsman named David Jacks, living in Monterey County, California, developed a method for making a soft cheese originally prepared by Spanish missionaries in Northern California. Jacks began marketing his dairy's version in 1882. To this day, the cheese bears Jacks's name as well as the name of the county where his dairy was located.

In a 2-quart saucepan, bring the chicken stock to a boil. Stir in rice and salt. Cover and reduce heat to low. Cook about 20 minutes, or until rice has absorbed liquid.

Preheat oven to 350 degrees.

In a small skillet, sauté onions and almonds in butter over medium heat, stirring occasionally, until onions are soft and almonds are slightly toasted, about 5 minutes.

Fold parsley into rice, then add sour cream and onion-almond mixture.

Spread half the rice mixture into a 9- by 13-inch baking pan. Sprinkle half the grated cheese over the rice mixture. Repeat with remaining rice and top with cheese.

Bake 30 minutes, or until golden on top and cheese is melted.