

VERSATILE RICE CASSEROLE

Serves 10-12

1 qt water or chicken stock
2 cups raw long-grain white rice (Jasmine or Basmati)
1 teaspoon salt
1/2 cup thinly sliced green onions
1/2 cup sliced almonds/pine nuts/
1/4 cup butter
1/2 cup chopped fresh parsley/basil/cilantro
2 cups sour cream
1 pound grated Monterey Jack Cheese/Pepper Jack Cheese/Parmesan

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 nuts over medium heat, stirring occasionally until onions are soft and nuts are slightly toasted, about 5 minutes.

Fold herbs into rice, add sour cream and onion mixture. Add 8 oz. of the grated cheese and mix.

Put in a baking pan and top with the remaining 8 oz. of grated cheese. Bake for approximately 1 hour until nicely brown on top.

NOTE: Depending on what this dish accompanies, you can change the herbs and add/sub ingredients, e.g., for Italian grilled sausages, use Italian cheeses, basil, pine nuts, etc. For Mexican, add chopped Serranos, use pepper-jack cheese, sub cilantro for parsley, and so on.

From Nancy Gardner's kitchen.