

WINE-LOVER'S RICE

2 Tbs. butter or margarine
1/2 cup white long grain rice
1/2 cup vermicelli, broken into 1/4
inch pieces
1/4 tsp. each Italian herb
seasoning, salt, garlic salt,
oregano
Dash of lemon pepper
2 cups hot chicken broth
1/2 cup California dry Vermouth

Melt the butter or margarine in a large pan. Saute the rice and vermicelli until browned. As it is cooking, season with the spices, stirring often so the rice and vermicelli does not stick. When browned, stir in the hot chicken broth and Vermouth. When it comes to a boil, turn heat to low, cover and simmer for 30 minutes. Serves 4.

Rice, though technically a grain, is often served as a vegetable course. Sidney C. Kaffury in San Rafael, California, uses California Vermouth to add a special flavor to his rice dish.

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