

## ARABIC RICE

- 1/2 cup Rendered Butter - \*
- 2 curls vermicelli
- 1 tsp. salt
- 3 cups hot water, OR chicken broth
- 2 cups long grain rice

Melt the butter in a saucepan.

Add the vermicelli and stir until golden brown.

Add the rice and stir gently until the rice gets glassy.

Meanwhile, bring the water or broth and salt to a rolling boil in another saucepan.

Add liquid to the butter mixture and stir once.

Cover and turn heat down to low.

Do not uncover or stir for 20 minutes at which time it is ready to serve.

\* - Please refer to Rendered Butter Recipe.