

APRICOT CURRIED RICE

A subtle blend of tangy apricot with a mild spicy taste of curry ... a great accompaniment for chicken and pork dishes.

UTENSILS: SIMMER POT 2 OR 3 QUART

3 Tbsp	butter	45 ml
¼ tsp	cumin*	1 ml
1 tsp	curry powder*	5 ml
¼ tsp	salt*	1 ml
½ cup	apricots, dried, chopped	125 ml
½ cup	red onion, chopped	125 ml
1 cup	rice, long grain white	250 ml
2 tsp	chicken bouillon concentrate	10 ml
2 cups	water	500 ml

METHOD:

1. In a Simmer Pot, microwave butter and onion, covered for 3 minutes.
2. Stir in cumin, curry powder, salt,* rice, bouillon, water, and apricots.
3. Microwave covered for 10 minutes on 100% power. Let stand covered 10 minutes before serving. For larger quantities of rice or other types of rice refer to Rice Chart in Micro Simmer Pot recipe book.
4. **TIP:** Raisins or coconut make a nice addition; add more curry powder for a spicier flavor.

MICRO MEMO:

*Asian Brown & Spice may be substituted for all starred spices in this recipe. If a stickier rice is desired use short grain rice.

For variety substitute mixed dried fruits, apple, peach or other fresh or dried fruits; beef bouillon or just plain for beef or lamb dishes.