

Orange Herbed Rice

Doreen Pollock - Dayton's Rosedale Home Store

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

1/4 cup butter or margarine

3/4 cup chopped celery

1/4 cup chopped onion

zest of one orange

1 cup water

1/2 cup orange juice

dash salt

1/4 teaspoon dried thyme leaves

1 cup long grain rice

In a two-quart saucepan, melt the butter. Add the celery and onion. Cook over medium heat for about 5 minutes.

Add the water, orange juice, orange zest and the spices. Heat to boiling. Add the rice. Reduce the heat to a simmer. Cover.

Cook for about 15 to 20 minutes. Uncover. Fluff with a fork before serving.

Beef

Per Serving (excluding unknown items): 492 Calories; 46g Fat (82.5% calories from fat); 2g Protein; 20g Carbohydrate; 2g Cholesterol; 556mg Sodium. Exchanges: 1 1/2 Vegetable; 1 Fruit; 9 Fat.