

Pilaf Rice

Description:

Yield: 15 KG

Categories: Rice - Side Dish

Cost Per Kilo	
\$	0.72

Action **Date** **Initials**

Created: 7/10/2012 CR

Revised:

Amount	Measure	Ingredient	Preparation Method	Product No.
0.400	kg	Butter		20-100001601
1.375	kg	Onions	chopped	20-100000835
6.000	kg	Long-grain white rice		20-100001175
10.000	lt	Chicken stock		50-100000046
0.100	kg	Thyme sprigs (12)		20-100000886
0.010	kg	Bay leaves (8)		20-100001270
0.100	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

Method of Preparation:

- Rinse the rice under cold water in a strainer until the water runs clear, if desired. Drain the rice well before using.
- Heat the butter in a heavy-gauge pot over medium heat. Add the onions and cook, stirring frequently until tender and translucent.
- Add the rice and sauté, stirring frequently until coated with butter.
- Add the stock to the rice and bring to a simmer, stirring to prevent the rice from clumping together or sticking to the bottom of the pot.
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- Add the bay leaf, thyme, salt and pepper. Cover the pot and place it in a 350F (176C) oven (or leave it over low heat on the stovetop). Do not uncover or stir. Check after 15 minutes to see if all the stock has been absorbed.
- Remove bay leaves and thyme, fluff to disperse heat and check seasoning