

Lebanese Holiday Rice

Hashwi

2 cups of Uncle Ben's converted white rice
1-pound ground lamb
3 1/2 cups chicken stock
¼ pinenuts

In colander rinse rice very well alternating with hot and cold water.

In small frying pan lightly brown pinenuts in 1 Tblsp butter – set aside

In large frying pan brown lamb with 2 tablespoons of butter. Season with 1 tsp. salt, ½ tsp black pepper, 2 tsp. cinnamon, 1tsp allspice, ¼ tsp nutmeg. When meat is browned place in a colander and drain out all fat and liquid.

In the same pan melt one stick of butter. Then coat rice well with butter on a high. Put meat back in and mix well. Add chicken stock. 1 tsp. salt, ½ tsp black pepper, 2 tsp. cinnamon, 1tsp allspice, ¼ tsp nutmeg. Stir well. After it boils turn heat to low and cover until done. When all the liquid has evaporated let rice sit off of the stove for 5 minutes. Then stir well and place on platter. Top with browned pinenuts.