Grandpa’s Rice Pilaf

Jerry Puraty

1 ½c basmati or other long grain white rice

3T unsalted butter

2oz vermicelli, broken into 1” pieces

1 onion, grated

1 clove garlic, minced

2 ½c chicken broth

1 ¼t salt

3T fresh parsley, minced

Place rice in med bowl and cover with hot water by 2”; let stand for 15min. Using your hands, gently swish grains to release excess starch. Carefully pour off hot water, leaving rice in bowl. Add cold water to rice and pour off water. Repeat adding and pouring off cold water 4-5 times, until water runs almost clear. Drain rice in fine mesh strainer. Melt butter in sauce pan over med heat. Add pasta and cook, stirring occasionally, until browned, bout 3min. Add onion and garlic and cook, stirring occasionally, until onion is softened but not browned, about 4min. Add rice and cook, stirring occasionally, until edges of rice begin to turn translucent, about 3min. Add broth and salt and bring to boil. Reduce heat to low, cover, and cook until all liquid is absorbed, about 10min. Remove from heat, uncover, fold dish towel in half, and place over pan; replace lid. Let stand for 10min. Fluff rice with fork, stir in parsley, and serve.