



## Caribbean Rice

### **Ingredients:**

2 cup long grain rice  
2 cup chicken broth  
2 cup coconut milk (not cream of coconut)  
2 tsp. Hot or mild curry  
2 tsp. Minced ginger  
1 or 2 pieces of lemon grass (optional)  
2 chopped green onions  
2 cups mixed dried fruit and nuts, your choice

### **Directions:**

Sauté rice in 2 tbsp. oil in a deep pan. When rice is translucent, add ginger, lemon grass, curry powder, and green onions. Bring to a boil and cover with a tight fitting lid and put on low heat. Cook for 20 mins. NO PEEKING! Then, check rice and add fruit, nuts, and 2 tsp. salt. Gently stir and check for enough liquid. Add 1 or 2 tbsp. Of broth if needed. Cover and let rice finish cooking. Serve warm when finished.