

Betty's Amazing White to Brown Rice Recipe



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In this video, Betty demonstrate how to make her Amazing White-to Brown rice recipes. It begins with long grain white rice, and with some magic ingredients becomes a savory brown-colored rice. It's a favorite among favorite recipes!

Ingredients:

1 cup long grain white rice
10.5 oz. can condensed beef broth
10.5 oz. can condensed consomme
1/4 cup dried chopped onion
1/2 stick margarine (cut into chunks)

Mix all the above ingredients together in a large ovenproof bowl. Cover with aluminum foil and bake in an oven that has been preheated to 350 degrees for 40 to 50 minutes. Stir and check for doneness occasionally after about 35 minutes. The rice will be done when almost all the liquid is absorbed. Remove the bowl of rice from the oven and spoon the rice into a serving dish or platter surrounding just about any type of meat. This is another comfort food that is bursting with flavor. I think you will like this one very much!