

# Betty's Curried Rice Recipe



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In this video, Betty demonstrates how to make Curried Rice to accompany Baked Coconut Shrimp with Jamaican Jerk Seasoning. This rice is made by cooking rice in butter until it is golden, and then adding curry powder, chicken broth, and salt, and cooking on the stove top until done.

Ingredients:

1 ¼ cups rice (I used long grain white rice, but you may use any type of rice.)  
4 ½ tablespoons butter, melted  
1 teaspoon curry powder  
1 ½ teaspoons (1/2 tablespoon) salt  
2 ¼ cups chicken broth

In a medium-sized pot, stir together 1 ¼ cups rice and 4 ½ tablespoons melted butter. Place over medium heat and cook while stirring, until the rice is a golden color. Add 1 teaspoon curry powder, 1 ½ teaspoons salt, and 2 ¼ cups chicken broth. Bring to a boil over medium heat. Cover, reduce heat to low, and cook until rice is tender, and chicken broth is absorbed. This rice has a delicate curry flavor, and is a great accompaniment to many meals! I hope you like it!  
Betty