

# Seasoned Long Grain & Wild Rice Mix (Uncle Be

Serving Size : 3    Preparation Time :0:00  
 Categories : Desserts                      Cookies  
                     Vegetables

Amount	Measure	Ingredient -- Preparation Method
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 -----DRY MIX-----

- |       |            |                         |
|-------|------------|-------------------------|
| 1     | tablespoon | Chicken bouillon powder |
| 1     | teaspoon   | Dry chopped onion       |
| 1/2   | teaspoon   | Dry minced parsley      |
| 1/4   | teaspoon   | Garlic powder           |
| 1/4   | teaspoon   | Onion powder            |
| 1     | teaspoon   | Ground turmeric         |
| 1/2   | teaspoon   | Ground cumin            |
| 1/4   | teaspoon   | Ground ginger           |
| 1/2   | teaspoon   | Black pepper            |
| 1 1/2 | teaspoons  | Season salt -- to 2 ts  |

-----RICE MIXTURE-----

- |     |             |                     |
|-----|-------------|---------------------|
| 2   | cups        | Water               |
| 2   | tablespoons | Butter or margarine |
| 1   | cup         | Premium Minute Rice |
| 1/3 | cup         | Dry wild rice       |

Combine all of the ingredients as listed in Dry Mix in medium saucepan. Add to this water, butter, rice and dry wild rice. Bring to boil. Stir once or twice just to combine. Cover pan with lid tightly. Simmer gently 8 to 10 minutes or until almost all liquid has been absorbed. Makes 3 cups cooked rice.