

BROWN & WILD RICE PILAF

(Serves 96)

8 lbs. brown rice	4 cups wild rice
1 cup oil	18 medium onions, finely chopped
18 stalks celery, finely chopped	48 cups chicken bouillon
6 T. thyme leaves, crushed	3 cups fresh parsley, chopped

Add rice to 2/3 cup hot oil in electric roaster and stir for 2 minutes. Stir in thyme and bouillon, bring to a boil. Reduce heat, cover and simmer for 50 minutes or until liquid is absorbed and rice is tender. Cook onion and celery in 1/3 cup oil until onion is translucent. Add onion, celery and parsley to cooked rice and toss gently. (Each serving = 3/4 cup.)