

No. 42.—PILLAU RICE (a Mohammedan Dish), au Joint for Dinner.

Cook rice as No. 50. Keep it aside till wanted, then place a frying-pan on fire. Have two large onions (sliced) and two tablespoons of butter, and add half-teaspoon of saffron. When all the above is nicely brown add the rice, and keep on turning for few minutes, sprinkle a little salt. Now this is ready after dishing the above. Fry a large onion (sliced), and raisins (fried), sliced almonds. Sprinkle the above three over the pillau rice. The pillau rice should accompany roast fowl or mutton chops by dishing the meat on a flat dish, and cover it with pillau rice, and sprinkle over with fried onions, etc. Parsley mint can be fried and added. If it is to be eaten with Curry, use Madras Curry, kabob, or salmon, and omit the meat with pillau.