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Spicy Dill Rice

- 2 Tbsp peanut oil
- 1 Cup onion, chopped
- 1 Tsp ground cardamom
- 1 Jalapeno, chopped
- 1 1/2 Cups basmati rice
- 1/2 Cup dill, chopped
- 1 Tsp salt (to taste)
- 3 Cups chicken stock or 3 cups vegetable stock

- 1) Heat oil in a 2 quart saucepan (you will need one that has a lid) over medium heat. Add onions, cardamom, and jalapeño; sauté for about one minute. Add rice and stir until the grains are well coated, about 1 minute. Add dill and salt and sauté over low heat for 2 minutes.
- 2) Add broth, cover saucepan, and cook on low until the rice is tender and has absorbed all the liquid, about 25 minutes. Let the rice stand for 5 minutes and fluff with fork.

Makes 8 Servings

