

## ROASTED GARLIC RICE PILAF

PAIRED WITH 2017 MOUNTAIN CUVÉE | YIELDS 6 SERVINGS

### INGREDIENTS

- 2 tablespoons Butter
- 1 small Onion, finely chopped
- 1½ cups Long Grain Rice
- 1 teaspoon Salt, Kosher
- ½ teaspoon Black Pepper, freshly ground
- 3 cups Vegetable or Chicken Stock, warmed
- 1 tablespoon Roasted Garlic, mashed into a paste
- 1 teaspoon Fresh Italian Parsley, chopped

### METHOD

1. Melt butter in saucepan and cook onion over medium heat until golden.
2. Stir in rice and cook for 1 minute.
3. Stir in chicken stock and bring to a boil.
4. Reduce heat to a simmer and cover tightly with a lid or foil.
5. Simmer gently for 20 minutes then uncover and test for doneness.
6. Fluff rice with a fork and stir in roasted garlic puree and parsley.