

NUTTY BROWN RICE

SERVES 4

ACTIVE TIME: 10 MIN, START TO FINISH: 1 HR



6 cups chicken bouillon
2 cups short-grain brown rice
5 Tbsp unsalted butter
2 cups mixed nuts, chopped
1/3 tsp grated nutmeg

Cook the rice and the bouillon in the Japanese rice cooker.

While the rice is cooking, heat butter in a large heavy skillet over medium heat until foam subsides. Coarsely chop the nuts and cook, in the pan, stirring, until butter and nuts are golden brown, about 4 minutes.

Add rice and nutmeg to skillet and toss to coat.