

# East Indian Vegetable Casserole

## Ingredients:

2 tb Butter or margarine  
1 c Rice, long-grain, uncooked  
3/4 c Celery, diagonally sliced  
3/4 c Raisins, dark, plumped  
1/4 ts Nutmeg, ground  
2 Bouillon cubes, beef  
1/2 c Nuts, chopped dry-roasted  
3/4 c Onion, chopped  
1 c Green pepper, coarse chopped  
3/4 c Carrot, sliced  
1/4 ts Cardamom, ground  
1/4 ts Tabasco sauce  
2 c Water, boiling  
1 pk Mozzarella cheese, slice (8oz)

## Directions:

Melt butter in a large saucepan; sauté onion until transparent.

Add rice; mix well.

Stir in green pepper, celery, carrot, raisins, cardamom, nutmeg and Tabasco sauce.

Dissolve bouillon cubes in boiling water; add to rice mixture.

Spoon mixture into a 2-quart casserole; cover tightly.

Bake in preheated 350°F. oven 30 minutes, or until all liquid is absorbed and vegetables are tender.

Remove from oven; sprinkle with nuts and arrange cheese slices over top.

Place under broiler 3 minutes, or until cheese melts.

**Note:** To plump raisins, drop into boiling water; let stand 5 minutes, then drain.