



Cashew Raisin Rice Pilaf

1/4 cup margarine
1 1/2 cups uncooked long grain white rice
1 chopped onion
1 cup chopped carrot
1 cup golden raisins
3 cups chicken broth
3/4 cup uncooked wild rice
2 cups frozen green peas
1 (4 ounce) jar diced pimento peppers, drained
1 cup cashews
1 teaspoon salt
ground black pepper to taste

Melt margarine in a large saucepan over medium-high heat. Sauté the long grain rice, onion, carrot and raisins for 3 to 5 minutes or until onion is tender. Pour in the broth and bring to a boil. Reduce heat to low, cover pan and simmer for 20 to 25 minutes.

Meanwhile, in a saucepan bring 1 1/2 cups salted water to a boil. Add wild rice, reduce heat, cover and simmer for 45 minutes. Drain and set aside.

When the rice/raisin mixture is finished simmering (rice is cooked), stir in cooked wild rice, peas, pimentos and cashews and heat through.