

Geelrys

(South African Yellow Rice)

6 Servings



Amount	Size	Description
4	TBL	Unsalted Butter
2	Cups	Long Grain White Rice
2	Whole	Cinnamon Sticks
1	Tea	Salt
1	Tea	Turmeric – Ground
2	Cups	Water
1	Cup	Raisins

1. Melt butter in large saucepan over medium heat.
2. Add rice and stir to coat with butter.
3. Stir in cinnamon, salt and turmeric into the rice.
4. Mix well and slowly add the water while stirring
5. Bring rice to boil. Cover and reduce heat to simmer.
6. Cook for about 20 – 30 minutes, or until the rice is tender.
7. Remove cinnamon sticks.
8. Stir in raisins.
9. Cover and heat for 1 – 2 minutes.

