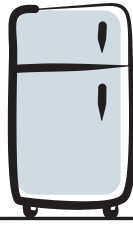


The
"Whatever's
In The Fridge"
cooking show.



Hosted by
Patchez Kennedy
in her own kitchen in
Mer Rouge, Louisiana



RAISIN & MACADAMIA NUT RICE

**Quick & simple with a sweet flair – Try it for brunch or dinner.*

Ingredients:

- ½ cup golden raisins
- 3 tbsp. dry sherry
- 1 cup 4Sisters White Rice
- 1 cup chicken stock
- 1/3 cup water
- 2 pinches of salt
- 2 tbsp. unsalted butter, sliced
- 1/3 cup unsalted macadamia nuts, chopped

Directions:

- Combine raisins & sherry in a bowl to marinate, at least 30 minutes.
- Using a small rice cooker, add rice, chicken stock, water, salt, & raisin-sherry mixture, stirring to combine. Close the lid & select the white rice cycle.
- When the rice cooker cycle finishes, open lid & top with sliced butter & chopped macadamia nuts. Close & cover for 15 minutes. Stir & serve.

Serves about 4

To Watch the show visit: 4SistersRice.com

