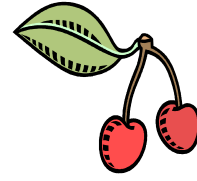




Joan's Cherry Rice



6 Servings

- 1 can Sweet pitted dark cherries, drained cherries (about 1 cup)
- 1 c Drained cherry liquid
- 1 c Chicken broth
- Dash nutmeg & cloves
- 1 c Raw rice
- 1/2 c Dark raisins
- Salt as needed

1. Drain juice from cherries, adding enough water, if needed, to make 1 cup. Place cherry juice and chicken broth in saucepan with rice and dash of nutmeg and cloves. Bring to a boil. When boiling reduce heat to simmer and cover and cook rice until tender and all liquid is absorbed.
2. When rice is tender and cooked, stir in drained reserved cherries and raisins. Its pretty and purple and tastes great!