

## Green-Onion Rice

*For about 9 cups*

This rice can be served with any gumbo in this cookbook. Its oniony flavor makes it an especially good accompaniment to an almost limitless number of other dishes in place of regular cooked rice.

- 2 tablespoons unsalted butter
- ½ cup finely chopped white or yellow onions
- ¼ cup finely chopped celery
- 2¼ generous cups raw long-grain white rice
- 1 cup finely sliced green onions, mostly green parts
- 1 tablespoon minced fresh Italian (flat-leaf) parsley leaves
- 4½ cups water
- 2 teaspoons kosher salt, plus to taste
- ¼ teaspoon freshly ground black pepper

### SPECIAL EQUIPMENT

- A heavy 3-quart saucepan

1. In a heavy 3-quart saucepan, melt the butter over medium-high heat. Add the onions and celery, and stir well. Cook until the onions are translucent, about one minute.
2. Stir in the rice and cook and stir about one minute.
3. Stir in the green onions, parsley and water. Add 2 teaspoons kosher salt and the pepper.
4. Bring the liquid to a strong simmer, then cover, reduce heat to very low, and cook until the rice is tender, about 20 minutes. Remove from heat and season with more salt if needed.

*Serving Suggestion:* Fluff the rice and serve warm. **S**