

Infallible rice

1 medium onion minced

2 tablespoons butter

2 cups long-grain, raw white rice

2 cups chicken broth (hot)

Serves four hungry, or six polite people.

Saute onions in butter until transparent. Combine onions, rice and hot broth. Bring to a boil on top of range. Cover and place in 325-degree oven for 20 minutes. Serve and listen to the comments.

Simple enough? Well, you ain't heard nuthin' yet. I have had people complain that theirs wasn't like mine. Upon questioning them I learned why. Here are a few reasons:

- a. Used instant rice.
- b. Used another shortening, not butter.
- c. Left out the onions.
- d. Failed to cover the rice while baking.
- e. Used water instead of broth.
- f. Allowed rice to "boil" for some time before placing in oven.
- g. Let broth cool before using.
- h. Baked for 40 minutes.
- i. Liked onions, so added second onion.

Now I ask you! Why can't some people just follow instructions?

— Resigned

Dear Resigned: For some people, instructions are something they read carefully after a failure to find out what they did wrong.