

# The McCutchen House

## SWEET ONION AND RICE CASSEROLE

### INGREDIENTS

6 Tbs.	unsalted butter
6 each	onions, finely diced
2 cups	water
2/3 cup	long-grain brown rice
1 cup	Gruyere cheese, grated
3/4 cup	half-and-half
1/3 cup	chicken stock
2 Tbs.	dry vermouth
2 Tbs.	Calvados brandy
1/2 cup	golden raisins

(Serves 6 guests)

### DIRECTIONS

Melt the butter in a large skillet over medium heat. Add the onions and cook, stirring often, until translucent.

While cooking the onions, bring the water to a boil in a small saucepan. Add the rice and cook for ten minutes.

Drain the rice and add to the cooked onions. Mix in the remaining ingredients.

Pour the mixture in a 3 quart casserole dish which has been coated with pan spray. Cover the dish with a lid or aluminum foil.

Bake the casserole at 325° F for thirty minutes.

Remove the cover from the casserole and continue to bake an additional 40 minutes, or until the top has browned and the rice is tender.