

Adapted from Pete the chef at My Greek Kitchen Restaurant
and The Complete Greek Cookbook, Yianilos, 1970.

Preheat 3 quart saute pan

Add 2T butter, 2T olive oil, medium heat.

Add 1 onion, coarsley sliced, circles halved.

Saute briefly covered, till half cooked.

Add 1 green pepper, juliened, slivered.

Add 1 large tomato cut in chunks (1c).

Add 1/2t sugar.

When thoroughly heated through,

Add 1c long grain rice, stir to coat rice.

Add 2c chicken broth, stir, deglaze pan.

Bring to boil, pan covered.

Reduce heat to slow simmer 10 min., until broth is absorbed.

Check a few grains of rice. Should be cooked al dente.

If not cooked enough, add broth as necessary and

continue cooking, covered.

Turn off heat, let stand covered 10 min.

Serve with Tzatziki

Serve as side dish with broiled lamb chops, codfish salonika,
any Greek food