

Riz a l'Orange

1 large orange
butter
8 oz long grain rice
20 fl oz chicken stock

1 tsp saffron
1 bay leaf
salt and pepper
2 tsp blanched, chopped almonds

Peel the orange and cut four thin strips from the peel. Put in cold water, bring to a boil, drain, and set aside. Peel and separate the remaining orange segments.

Melt enough butter to just cover the bottom of an ovenproof pan. Add the rice and orange peel, stir to coat with butter, and stir-fry over low heat for two minutes. Stir in the stock slowly, still over heat. Add the saffron and bay leaf. Season with salt and pepper to taste. Bake at 450° for 20 minutes. Discard the peel and bay leaf; mix in almonds and orange segments. Serve.

Adapted from the *Complete Galloping Gourmet* (1972).