

## Nutty Brown Rice

SERVES 4

### Ingredients:

6 cups Chicken bouillon  
2 cups short-grain brown Rice  
5 tbsp unsalted butter  
2 cups mixed Nuts, chopped  
1/3 tsp grated Nutmeg

### Directions:

Cook the rice and the bouillon in the Japanese rice cooker.  
While the rice is cooking, heat butter in a large heavy skillet over medium heat until foam subsides.  
Coarsely chop the nuts and cook, in the pan, stirring, until butter and nuts are golden brown, about 4 minutes.  
Add rice and nutmeg to skillet and toss to coat.