

Show 18: *Company for Dinner*

Graham Cracker Crust

28 squares of graham crackers
½ C sugar
1/3 C Margarine

Mix everything together with your hands and press into place. You can use a pie dish or wine goblets. Fill with your favorite mousse, Cool Whip and mint. Serve!

Lemon Rice

2 Tbs. unsalted butter
1 Tb. Olive Oil
1 small onion finely chopped
1 cup raw rice
1 1/4 Cup Chicken broth
1/4 Cup fresh lemon juice
1 1/2 tsp salt ... or to taste
1/4 tsp freshly ground pepper
garnish: freshly chopped parsley, freshly grated lemon peel

Rinse the rice about four times in cold water. Hot water will start the rice cooking.

Heat the butter & oil together in small casserole, saute the onion over medium heat for about five minutes or until soft add the rice and stir to coat the grains with butter & oil. Add the broth, lemon juice, lemon rind and salt and pepper; bring to a boil, cover. Remove from heat for about 25 minutes.

Variation: Orange juice and orange rind, mixed with a teaspoon of curry powder and some raisins may be substituted for the lemon juice and rind.

Citrus Sauce for Asparagus

Rind of 1 Orange, grated (no pith)
Rind of 1 lemon, grated (no pith!)
Juice of each
½ Cup Sugar
¼ Cup Water
¼ Cup butter

Heat sauce until sugar is dissolved and syrupy.
You can use the stovetop or microwave.
Pour under, over and around veggies. Enjoy

This is delightful on steamed, sliced carrots, too.

Asparagus

Add asparagus to boiling water. Cook for three minutes. Using tongs, remove carefully and place in a mixture of equal parts cold water and ice. This will stop the cooking and bring out that bright green color. You can warm up in the oven if you want to serve warm, or do it cold.