

Ebi pirafu (Shrimp pilaf)

Ingredients:

- 2 C White Rice (Slightly less than 2 cups)
- 8 mushrooms
- 2 C Consommé soup (Slightly less than 2 cups)
- ¼ lb. shrimp or bouillon
- 2 T white wine
- ½ onion
- dash chopped parsley
- salt, pepper, to taste
- vegetable oil

Directions:

1. Rinse rice with cold water until water becomes clear.
2. Place rice in a pan or rice cooker and add consommé soup or bouillon. Adjust the amount of liquid to just cover the rice. Let it soak for about 30 minutes.
3. If you are cooking the rice in a pan, cover the pan with a lid and bring it to a boil over high heat.
4. Once the water boils, turn the heat down to low and cook for about 15-20 minutes or until most of the water is gone.
5. Remove the pan from the heat and let it steam with the lid on for 10-15 minutes. Set aside.
6. Dice the onion and slice the mushrooms.
7. Heat the oil in a large pan, add shrimp and cook until the color begins to turn pink. Add white wine, cover, and simmer for 5 minutes. Remove from pan and set aside.
8. Add the onions and mushrooms to the pan. Season to taste.
9. Add the rice and sautéed shrimp to the mushrooms and onions. Add a pinch of parsley and serve.

Serves 2.

[Source: <http://www9.ocn.ne.jp/~japamom/japanesemomstable/newfiles/shrimppilaf.html>]