

Liver Qi Stagnation Recipes

Mid-East Pilaf

3 c Hot cooked rice

1 tb Vegetable oil

1 md Onion; chopped

1 c Chopped dried apricots

1 tb Brown sugar

2/3 c Cashew bits or halves

1/3 c Raisins

1/4 ts Salt

1/4 ts Ground cinnamon

1/4 ts Cracked black pepper

1/8 ts Cardamom

1/8 ts Ground cloves

1/3 c Apple juice

- 1. Heat oil in large skillet over medium-high heat.
- 2. Sauté onion with brown sugar 3 to 5 minutes or until onion is golden brown.
- 3. Add cashews and raisins; sauté 2 to 3 minutes until nuts begin to brown and raisins plump.
- 4. Add rice, apricots, salt, cinnamon, pepper, cardamom and cloves.
- 5. Stir in apple juice. Heat thoroughly and serve.

Makes 6 servings