

Chestnutty Hamburger Side dish or Lunch

Cook 1½ cups of rice.

Brown 4 sliced onions and ¼ cup of chopped celery in butter.

Brown 2 pounds of ground beef and drain the grease (if any).

Add salt, black pepper, ¼ cup of chopped parsley,

1 ½ teaspoons cinnamon and ¼ teaspoon of nutmeg.

Mix all and add chestnuts from Jujurieux, boiled in salt and cut into chunks, giving nice flavour to the dish and a pleasant texture as well.

We like to eat the dish as is. You could add chicken or turkey sauce and bake in oven. Some use this as a turkey stuffing (with or without the rice).

Optional: boiled raisins, grated apples, chopped chicken or turkey liver (cooked), pine nuts or slivered almonds or walnuts.

This recipe is of Greek inspiration from Joan whom I met at the Chemistry Department at the University of Iowa in Iowa City, Iowa, USA.

Variations may be found on the web, for example:

Greek Hamburger stuffing: www.cooks.com/rec/view/0,1618,154188-251193,00.html

Chestnut Rice Stuffing: www.familyoven.com/offsite?r_id=135362&u=http://www.recipezaar.com/78097

Kathryn Toure, January 2009