



## The Birkett Mills Recipes

The Birkett Mills © 2014

P.O. Box 440, Penn Yan, NY 14527

(315) 536-3311

### Dessert: Kasha Bengali

*Makes: 6-8 servings*

#### Ingredients

- 2 Tbsp. slivered almonds
- 1 tsp. butter or margarine
- 1 can (20 oz.) pineapple chunks
- 2 Tbsp. butter or margarine
- ¼ cup chopped onions
- 1 cup whole kasha or buckwheat groats (or a ½ cup of each)
- 2 tsp. curry powder
- 2 chicken bouillon cubes
- ¼ cup golden raisins
- 2 Tbsp. chopped parsley

#### Directions

Brown almonds in 1 tsp. butter in small skillet or microwave oven, stirring often, until toasted. Set aside. Drain juice adding water to make 2 cups liquid. Set aside. IN heat-proof casserole, melt 2 Tbsp. butter and sauté onion. Then stir in kasha until each grain is coated. Add curry, bouillon cubes, and raisins. Stir in the 2 cups liquid, mix well, and cook over high heat until liquid is boiling. Reduce heat to simmer, cover casserole and cook until kasha is tender (about 15-20 minutes). Stir in parsley, pineapple chunks, and toasted almonds; cook a few minutes longer until pineapple is hot.



## The Birkett Mills Recipes

The Birkett Mills © 2014

P.O. Box 440, Penn Yan, NY 14527

(315) 536-3311