Armenian Rice Pilaf

Ingredients

1/4 c Butter
1/2 c Vermicelli
2 c Long Grain Rice (uncooked)
4 c Chicken Broth
2 t Chicken Bouillon Powder
1 t Salt
1/2 t Black Pepper
1 t Garlic Powder

Instructions

1.Melt butter in heavy pan or Dutch oven.
2.Break vermicelli in small pieces, add to pan and cook until golden brown, stirring constantly.
3.Add rice, chicken broth, chicken bouillon powder, garlic powder, salt, and black pepper along with sauted vermicelli into a rice cooker.
4.When rice is done stir lightly with fork.