

Mexican Rice

Ingredients:

2	c	White Rice (Jasmine is nice)
3	Tb	Corn Oil
2	med	Onions, diced
1½	Tb	Corn Oil
1	ts	Garlic, finely minced
¼	ts	Cumin powder
¼	ts	Coriander Seed powder
2¼	c	Water
1		Chicken Bouillon cube (Knor, Maggi, etc.)
¾	c	<i>El Sapo</i> Salsa Suave
½	ts	Salt
		fresh cilantro for garnish



Preparation:

In a heavy skillet over medium-high flame, heat 3-Tb corn oil until quite hot.

Add the dry rice and toast, stirring constantly, until a deep golden color is achieved. This may take 10-15 minutes. When done, transfer the toasted rice to a rice cooker.

In the same heavy skillet set over medium-high heat, sauté the onions in 1½-tablespoons of corn oil until well caramelized (darker than “golden”).

Add caramelized onions to the rice cooker, along with the garlic, bouillon (broken apart), water, cumin powder, coriander seed powder, *El Sapo* Salsa Suave, and salt. Stir to mix. Close the rice cooker and push the “cook” button.

When the rice cooker finishes, unplug the power and let stand for 10-minutes.

After 10-minutes, gently fluff and mix the rice. Transfer rice to a platter and garnish with cilantro.

Serve as an accompaniment to your Mexican meals. Leftovers can be frozen and re-heated in the microwave with good results.



Rice toasted in corn oil.



Caramelized onions.

www.nanaproducts.com

For best results always use *El Sapo* salsa.