

Spanish Rice

(Comida Sabrosa, Sanchez and Yund)

INGREDIENTS:

2 tbsp oil
3 cups uncooked long-grain rice
1 16 oz. can tomato sauce
4-6 cups water
2 cloves garlic, minced
1 medium onion, minced
½ cup minced green chiles

Preparation:

1. Heat oil over medium heat in a large skillet
2. Add rice, stirring constantly until rice is lightly browned. (Be careful not to burn rice.)
3. Turn burner off. Add tomato sauce, water, garlic, onion and chiles.
4. Cover immediately. Simmer over low heat until all liquid is evaporated and rice, onion, garlic and chiles are tender. Add more water only if necessary to prevent drying.

(Makes about 12 half-cup servings.)