

# Mexican Sweet Cinnamon Rice



4 tbsp unsalted butter  
½ cup carrots diced small  
½ cup celery diced small  
½ cup white onion diced small  
2 cups long grain rice  
½ tsp salt  
4 sticks Mexican cinnamon  
½ cup dried currants  
6 cups water

Melt 2 tbsp of butter in a deep saucepan over medium heat.

Add the carrots, celery, and onion cover the pan and cook the vegetables over low heat, stirring occasionally, for 10 minutes.

Add the rice, salt, cinnamon, currants and water to the pan, bring to a boil over high heat, about 10 minutes.

When the water has reduced down to the level of the rice, turn to low, cover and cook for 15 – 20 minutes, stirring occasionally.

Keep warm until served.

Remove the cinnamon sticks, add the remaining butter and adjust the seasoning.

Serves 8 to 10