



# Rice

## Sopa Seca de Arroz

Serves 10-12

<b>4 cups</b>	<b>Rice</b>
<b>12 Tbs</b>	<b>Lard or Butter</b>
<b>2 large</b>	<b>Onions, finely chopped</b>
<b>4 cloves</b>	<b>Garlic, minced or pressed</b>
<b>7 medium</b>	<b>Tomatoes, peeled and chopped</b>
<b>8 cups</b>	<b>Chicken Stock</b>
<b>4 ea</b>	<b>Green Chiles, chopped</b>
<b>4 Tbs</b>	<b>Fresh Cilantro, chopped</b>
<b>1 cup</b>	<b>Pimento stuffed Green Olives</b>

In a wide frying pan over medium-high heat, brown rice lightly in lard. Add onion, garlic and tomato, and cook for 2 or 3 minutes; add 3 cups of the broth and chiles.

Cover and simmer 25 to 35 minutes or bake, covered, in a 350 degree oven 50 to 60 minutes. Stir in cilantro after first 15 minutes. Add more broth if needed to cook rice. However, there should be no liquid remaining when rice is tender to bite. Garnish rice with olives.