

Rice w. Cilantro

Ingredients:

3 cups white Rice
6 cups cold Water
1 tbsp Salt
4 tbsp Butter, reserve 2 tbsp
1 bunch Cilantro, finely chopped
Juice from 2 or 3 limes

Preparation:

Bring water to boil with salt added.
Add rice & 2 tbsp butter, give a quick stir and cover.
Simmer for ~ 25 min, then check for doneness.
Turn off, add cilantro, remaining butter and lime juice.
Stir in and let sit at least 5 minutes.

Serve with the shrimp.