

ARROZ ROJO
(Red Fried Rice)
Betsy Martin SV Equinox

Ingredients

- 1 C long grain Rice (Recommended brand, Verde Valle if you can find it, make sure you get long grain rice)
- 2 C water or chicken broth
- 3 tomatoes (1 to 2 depending on size, soft, juicy)
- $\frac{1}{4}$ onion
- 1 garlic clove
- Salt to taste
- 1 C vegetable oil for frying

Optional

Carrots, peas

Directions

1. Wash rice till clear, soak 30 mins. In tepid water
2. With the rice in a strainer, shake over a towel and then your hand to see that there is no extra water on the rice.
3. Heat vegetable oil in a frying pan. Test heat of oil by putting in a few grains of rice, if they sizzle, put the rice into the pan and spread it out, WAIT a bit.
4. Turn rice very carefully for it is fragile, do this a few times, when the rice shrinks you can stir it more.
5. It will be done when there is a light tan color and when you can hear it crunch when dropped from a spoon. This frying will take 5 to 8 minutes.
6. In blender, blend soft tomatoes, garlic, onion (no liquid) you want a paste, then strain into a bowl.
7. Have the chicken stock and the pureed tomato sauce ready.
8. Drain the rice, add the tomato to the pan, stir in the rice and then add the chicken stock
9. Adjust the salt.
10. Bring to a boil, let cook several mins., cover and reduce heat. Don't remove the lid to stir. (cook 25 min or until all liquid is absorbed)