

RECIPE

Hispanic White Rice



Ready in **45- 1 hr.**

Serves **2-8 people**



Ingredients

- 4 Cups Medium Grain Rice
- 4 Cups Water
- 3 Tablespoons Cooking Oil
- Salt to Taste (About 1 Tablespoon)

Preparation

1. Add Water, Oil and Salt into a Medium sized Cooking Pot. In Medium-low heat wait until water is boiling.
2. While waiting for water to boil Wash the Rice.
3. Once water is boiling add clean medium grained rice to the water and stir. There should be a very small layer of water above the rice, if there isn't at this time add some water.
4. Then immediately turn heat to low and top the rice with a lid.
5. Every 5-7 minutes check on the rice and turn it. This will help keeping the rice from sticking to the sides of the pot.
6. Once all the water has evaporated and the rice is soft it is ready to be served and eaten. Good Luck!

Tips

Check before putting the rice in if the water is not salty or too salty. Don't be afraid to scratch and pull the rice out of the edges of the pot when turning to have the maximum amount of rice!