

# ARROZ BLANCO

## WHITE RICE

Virtually all rice in Mexico is cooked "pilaf" style, meaning that the rice is first fried in fat, then is allowed to absorb a flavored stock to finish the cooking. The stock usually stains the rice to be any one of a rainbow of colors: red, yellow, green, even black. Of course, on many occasions a simple white rice is in order – but the flavor of this rice is so big that it belies its humble color. Serve with any main course, such as *Filete al Mojo de Ajo*.

10 SERVINGS

### ❧ PRE-COOK THE RICE AND FLAVORINGS

- **2 Tbs. (30ml) butter**
- **1 Tbs. (15ml) vegetable or olive oil**
- **2 cups (440g) long-grain white rice,**  
*rinsed and thoroughly drained*
- **1/2 medium white onion, finely**  
*chopped*
- **5 cloves garlic, finely chopped**

- **4 cups (1 liter) rich chicken stock**
- **2 Tbs. (30ml) fresh cilantro leaves,**  
*chopped*

**STEP 1 HEAT THE FAT IN A SKILLET UNTIL MELTED.** Add rice to fat and cook over moderate heat, stirring constantly, until rice begins to turn opaque. Add the vegetables to the rice and cook until onions and garlic are translucent.

### ❧ FINISH THE RICE ❧

**STEP 2 ADD HALF OF THE STOCK TO RICE MIXTURE.** Stir once quickly to incorporate ingredients; bring to a boil then reduce heat. Simmer 5 or 6 minutes until you see air holes appearing on the surface of the rice, signifying most of the moisture has been absorbed. Add the remaining stock and cilantro, and stir quickly just to blend; simmer for an additional 5 minutes until once again you see the air holes. Cover with a lid wrapped in a dampened towel. Simmer an additional 5 minutes, then off heat. Allow to steep, covered, for 15-20 minutes or until all liquid is absorbed and rice is tender.

### ❧ SERVE ❧

**STEP 3 SCOOP RICE** into a 1/2-cup dry measure and pack tightly. Invert over plate and tap bottom. Rice should come out in a neat mound. Top with cilantro sprigs to garnish if desired.