

# Rice

- oil
- minced onion
- rice
- water (not used for Spanish rice)
- salt
- saffron (not used for Spanish rice)
- For Spanish rice: minced garlic
- For Spanish rice: minced jalapeno
- For Spanish rice: [chicken broth](#) <sup>[1]</sup>
- For Spanish rice: tomato sauce
- For Spanish rice: diced tomatoes (optional)
- For Spanish rice: chili powder or coriander and annatto
- For Spanish rice: oregano or epazote

First, get a pot with a lid and heat a little oil over a medium-high heat.

Once your oil is hot, add your minced onions and your rice. Note that you want a ratio of about 1:4 between minced onion and rice, and that your rice will almost triple in volume -- so don't put too much in the pot.

Stir the rice and onions, getting the onions soft and toasting the rice. Once it looks pretty toasted, add enough water to submerge the rice and onions by about half an inch to an inch.

Add in some salt, and a few threads of saffron. Even if you don't like salt, add a little salt -- it is needed to keep the rice from getting too starchy.

Turn the heat to high and watch closely, stirring. The moment that the water just starts to bubble, turn the heat to very low and keep stirring. Then put a lid on, and let sit about 20 to 30 minutes until done.

Don't peek! If you do, you'll let all the water out as steam and mess up your rice.

## Spanish Rice

Add some minced garlic and minced jalapeno at the same time as the minced onion. Instead of adding water, add about half and half chicken broth and tomato sauce -- and maybe some diced tomatoes. Instead of adding saffron, add some chili powder or coriander and annatto, and add some oregano or epazote.

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**Links:**

[1] <http://kitchen.unseelie.org/.#283>