

Mexican Red Rice

<http://userealbutter.com/2013/01/06/mexican-red-rice-recipe/>
from *The Border Cookbook*

2 tbsps peanut oil or lard
1 medium onion, minced
2 cloves garlic, minced
1 cup uncooked medium or long grained rice
2 small tomatoes, chopped (or canned diced tomatoes, drained)
2 cups beef or chicken stock
1 tbsp ground mild red chile
3/4 tsp salt

Heat the oil or lard in a sauté pan or stock pot over medium flame. Sauté the onion and garlic until soft (about 5 minutes). Add the uncooked rice and tomatoes to the onion and garlic, stirring to coat the rice grains with the oil. Add the stock, chile powder, and salt. Bring the liquid to a boil and then reduce to a simmer. Cover the pan with a tight fitting lid and let the contents simmer for 15-18 minutes until all of the liquid is absorbed.

[Note: I added a half cup more liquid and let it simmer for 25-30 minutes at 8500 feet above sea level.] Turn off the heat, but keep the rice covered for an additional 5-10 minutes. Fluff the rice with a fork and serve. Serves 4-6.