

Print this recipe on 8.5" X 11" card stock, using your desktop printer,
cut along dotted line, then fold in half.

Recipe card is made to fit in a 6" X 4" index card file box for future use.

Arroz Blanco Spanish White Rice

Ingredients: (serves 4 people)

1/8 cup of vegetable oil

4 - cups of water

1 - Tbsp. of Garlic powder
(make sure it has no salt)

1 - Tspn. of sea salt

4 - cups of long grain rice of your choice

NOTE: Spanish White Rice does not
use **Mi Sofrito Rico™**, however,
this recipe is an excellent
combination with Spanish Beans.



www.MarinLatinFoods.com



FOLD

FOLD



~ ¡Que lo disfrutes con salud! ~



www.MarinLatinFoods.com

Cooking Instructions

Arroz Blanco - Spanish White Rice

- a - Wash rice in hot water to remove starch.
- b - In a medium size cooking pot add: vegetable oil, water, garlic powder, sea salt, then season to taste. (**NOTE:** For the perfect rice, mixture should be a little on the salty/garlic side.) Once the water is boiling, add the 4 cups of washed rice.
- Mixture should cover the entire surface by approximately 1/4" above the rice. Raise flame, bring to a medium boil, and partially cover the pot so the steam can escape slowly. Continue monitoring the rice every 2-3 minutes until the water has receded, barely covering the rice. Now cover pot securely and lower the flame to a simmer. Wait 15-20 min. then stir gently by shifting the rice on the bottom to the top. Add a little water, then place the cover back on and cook for another 5 minutes. If rice is still hard when tasting just add additional water and cook a little longer until rice is fluffy and soft.
- Note:** You may get this perfect on your first try, and it is possible, however, don't get disappointed if it doesn't. After doing it a few times you will become an expert.