

Spanish Rice

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Making it with dry rice:

Figure a 1/2 cup of dry rice (brown rice preferred, but can be made with white) per adult serving. For every 1/2 cup of dry rice add 1 cup liquid. For 6 adult servings.....

2 1/2 cups dry rice

5 cups liquid -- start with an 8 oz. can of tomato sauce and add water to make the remaining needed liquid.

2 to 4 Tablespoons taco seasoning from bulk

a few shakes of salt

Cooked Hamburger, optional, amt desired

Mix all ingredients, except hamburger, together in a large pan. Bring to a boil and reduce heat to low and simmer for about 55 to 60 min. for brown rice and 20 min. for white. While the rice is cooking brown the hamburger with onions and garlic, if desired. Salt to taste. When rice has finished cooking allow it to cool and add hamburger. We like to sprinkle each serving with cheese, sour cream and salsa. Serve with refried beans and tortilla chips.