

## Salvadorean rice and chicken

### Ingredients

- 2 cups rice
- coarse salt
- 5 cups of hot water
- 1 bay leaf
- 1 lemon husk
- lemon juice
- 6 poultry livers
- oil
- 1/2 onion, thinly cut
- 1 glass of marsala wine
- 1 pinch of salt
- 1 pinch of black pepper
- 1 pinch of cinnamon
- 2 teaspoons rice starch
- 1 cup warm milk

### Directions

- Put in a clay pot the rice with the salt, water, bay leaf, a piece of lemon peel and a little lemon juice.
- Let the uncovered rice cook for 15 minutes.
- Remove it from the heat and leave it warm inside the oven, semi-open to dry and open the grain. Save on the side.
- Apart, in a pan, put plenty of butter and fry the poultry livers (clean and washed in milk) in it.
- When they begin to brown, add the onion, wine and seasonings
- Slide the rice starch into the milk and thicken it to lightly thicken the sauce.
- Stir gently to mix everything well.
- This preparation should be made at medium temperature so that the livers do not harden.
- Present in a large dish, placing the liver sauce in the center and the rice as a border.

