

Mexican Rice •

Ingredients

Long grain rice	2 cups	Mexican spice mix	1 Tbsp.
Lard	1 Tbsp.	Hot water	2 cups
Better Than Bouillon, chicken	1 Tbsp.	Ro-Tel tomatoes and chilis	10 oz. can
Caldo de tomate	1 Tbsp.		

Directions

Prepare rice cooker — Combine **hot water**, **Better Than Bouillon**, **caldo de tomate**, and **Mexican spice mix** in *Medium Bowl #1* to create broth

1. Brown 2 cups **rice** in a pan with 1 Tbsp. **lard** until lightly toasted. Transfer to *Medium Bowl #2*; set aside.
2. Add browned **rice** (*Medium Bowl #2*), **Ro-Tel tomatoes**, and prepared **broth** (*Medium Bowl #1*) to rice cooker to appropriate fill line.
3. Cook on standard rice setting. When done, fluff rice with fork before serving.