

# 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

1. Brown **rice** in a pan with **lard** until lightly toasted.
2. In a separate bowl, combine **hot water**, **Better Than Bouillon**, **caldo de tomate**, and **Mexican spice mix** to create broth.
3. Add browned **rice**, **Ro-Tel tomatoes**, and prepared **broth** to rice cooker to appropriate fill line.
4. Cook on standard rice setting. When done, fluff rice with fork before serving.