# Rice

## Butternut Squash Rissotto

<https://www.youtube.com/watch?v=gzN8xgH_7nk>

Cook Butternut Squash in Oven: Cut in Half and Bake in Oven for 50 minutes. Spice with Salt, Pepper, Olive Oil, Thyme. In pot mix Olive Oil and caramel onions, add rice, white wine (substuting chicken broth). Add butternut squash. Cook like Spanish rice except use squash instead of tomato sauce and no cumin (may try one day).

2021/02/24 – Made it, I first roasted Butternut Squash with directions below. After I got it out of oven, I threw it into pot with rice. Next time try putting into a small pot and add Chicken stock and mash it until it is a puree.

## Roasting Butternut Squash

<https://www.youtube.com/watch?v=f9ZhIBA1w4Q>

Peel Squash after Microwaving. Spice with Olive Oil, Salt, Pepper, Minced Garlic, Thyme. Roast in 400 degree oven for 40 minutes.

## Spanish Rice

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| 2020/01/15  Spanish Rice  <https://www.youtube.com/watch?v=07zfMPkN_P8>  <https://www.youtube.com/watch?v=1F3oBKbGncw&t=566s>  Ingredients:  Rice  Cumin  Garlic  Tomato Sauce  Onion  Chicken Bouillon Cube  Water  Olive Oil  Corn (optional)  Directions: Add Olive oil and Rice  Toast Rice for 5 minutes on low heat and Add Onion, Garlic, chicken Bouillon Cube, Cumin. Once Toasted add Tomato Sauce. Add Water and Corn and Bring to a Boil. Once it at a Boil, lower Heat and Cover with a Lid and cook for 15 minutes. Don’t Lift Lid!!  2020/08/10 – Made Ahead of time when I made fajitas. Got Cold, next time make and put in an aluminum pan and put in oven to keep warm. Try adding corn to rice. |

## Black Beans and Rice

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| 09/24/2019 | **Black Beans and Rice**  <https://www.allrecipes.com/recipe/15559/black-beans-and-rice/> |

## 4 Rice Recipes

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| 09/05/2019 | **4 Rice Recipes**  <https://www.youtube.com/watch?v=ZscyxIC8kik&t=249s> |

## Slow Cooker Rice

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| 03/17/2019 | **Slow Cooker Rice**  [**https://www.youtube.com/watch?v=\_71wSiGqpcY**](https://www.youtube.com/watch?v=_71wSiGqpcY) |

## Cilantro Rice

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| 03/16/2019 | **Cilantro- Pablano – Corn - Rice**  [**https://www.youtube.com/watch?v=U-y6NbZMzJE**](https://www.youtube.com/watch?v=U-y6NbZMzJE) |

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| 12/02/2018 | **Arroz con Leche**  [**https://mommyshomecooking.com/arroz-con-leche/**](https://mommyshomecooking.com/arroz-con-leche/)  **Ingredients**   * 5 cup whole milk, warm * 1 -2 cinnamon sticks * 2 strips of lime zest * ¼ cup sugar * 1 pinch of salt * 1 cup rice * 7 oz sweetened condensed milk (half can) * 1 tablespoon unsalted butter * ground cinnamon to serve (to taste) * Add Raisins (Optional) |

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| 10/11/2018 | Dirty Rice  <http://emerils.com/124144/dirty-rice>  Good video  <https://spicysouthernkitchen.com/dirty-rice/> |

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| 09/11/2018 | Caldo de Pollo(Chicken Soup)  <https://www.youtube.com/watch?v=Y12dQHN6br4> |

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| 01/14/2018 | Rice with Chicken  <https://www.youtube.com/watch?v=vtFzcPerLLo> |

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| 01/21/2018 | <http://tastefulventure.com/greek-lemon-rice-chicken-soup/> |

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| 01/21/2018 | <https://www.thespruce.com/selecting-chicken-for-soup-1809213> |

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|  | <https://www.jamieoliver.com/recipes/chicken-recipes/using-the-whole-chicken/> |
|  | Roasted Chicken  <http://allrecipes.com/video/851/juicy-roasted-chicken/?internalSource=picture_play&referringId=83557&referringContentType=recipe> |

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|  | Curry Rice  Ingredients   * Onion * Garlic * Chicken Bouillon cube * Curry * Rice * Water * Salt * Pepper   Heat oil on the stove.Fry the onion and garlic. Add Chicken Bullion. Add dry rice and curry powder.Heat, Add water Set flame to high until it boils. Turn the heat to high and let the mixture cook uncovered without stirring. Check on the rice every few minutes to monitor its progress. Eventually, the surface of the rice will appear dry and steam will billow out of small holes (usually after about eight to ten minutes). This is a sign to proceed.Simmer over low heat. Turn the burner to the lowest possible heat. Cover the pan snugly with a lid and cook for 15 more minutes. Don't stir or remove the lid during this time.  <https://www.youtube.com/watch?v=VYKdSympJpg> |
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