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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 Bullion Cube  Water  Olive Oil  Directions: Add Oive oil and Rice. Toast Rice and Add Onion, Garlic, chicken Bulliion Cube, Cumin. Once Toasted add Tomato Sauce. Add Water and Bring to a Boil. Once it at a Boil, lower Heat and Cover with a Lid and cook for 15 minutes. |

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| 09/24/2019 | **Black Beans and Rice**  <https://www.allrecipes.com/recipe/15559/black-beans-and-rice/> |
| 09/05/2019 | **4 Rice Recipes**  <https://www.youtube.com/watch?v=ZscyxIC8kik&t=249s> |
| 03/17/2019 | **Slow Cooker Rice**  [**https://www.youtube.com/watch?v=\_71wSiGqpcY**](https://www.youtube.com/watch?v=_71wSiGqpcY) |
| 03/16/2019 | **Cilantro- Pablano – Corn - Rice**  [**https://www.youtube.com/watch?v=U-y6NbZMzJE**](https://www.youtube.com/watch?v=U-y6NbZMzJE) |
| 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) |
| 10/11/2018 | Dirty Rice  <http://emerils.com/124144/dirty-rice>  Good video  <https://spicysouthernkitchen.com/dirty-rice/> |
| 09/11/2018 | Caldo de Pollo(Chicken Soup)  <https://www.youtube.com/watch?v=Y12dQHN6br4> |
| 01/14/2018 | Rice with Chicken  <https://www.youtube.com/watch?v=vtFzcPerLLo> |
| 01/21/2018 | <http://tastefulventure.com/greek-lemon-rice-chicken-soup/> |
| 01/21/2018 | <https://www.thespruce.com/selecting-chicken-for-soup-1809213> |
|  | <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> |
|  | Curry Rice  Ingredients   * Onion * Garlic * Chicken Bouillon cube * Curry * Rice   Heat oil on the stove.Fry the onion and garlic. Add Chicken Bullion. Add dry rice and curry powder.Heat to a boil. 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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