

Spanish Rice

(SERVES FOUR)

- 4 tablespoons olive oil
- 1 onion, chopped
- 1 small green pepper, chopped
- 2 cloves garlic, minced
- 1 rib celery, diced
- 1 cup (¼ L) chopped mushrooms
- 2 large tomatoes, peeled and chopped
- 1 cup (¼ L) long-grain rice
- ½ teaspoon salt
- ¼ teaspoon freshly ground pepper
- 2 cups (½ L) chicken broth

Preheat the oven to 375°F (190°C). Lightly oil a 2-quart casserole. Heat the olive oil in a skillet and add the onion, green pepper, garlic, celery, and mushrooms. Cook over medium-low heat, stirring often, for 5 minutes. Transfer to a casserole and add the tomatoes, rice, salt, and pepper. Pour in the broth, stir, ^{covers}cover, and bake 30 minutes. Stir again and bake for another 30 minutes.

Can use one 16-oz. can of diced peeled tomatoes in tomato juice.

Can use 14½ oz. chicken broth

Can mix everything in a saucepan and then put in a casserole dish.

The Fannie Farmer Cookbook, 12th

edition, revised by
Marion Cunningham
and Jeri Laber,
Alfred A. Knopf,
New York, c1979.