

PERFECT SPANISH RICE

- 1 cup white rice
- 2 Tbs margarine
- 1/2 small onion, chopped
- 2 cloves garlic, chopped
- 2 1/2 cups water
- 3 Tbs tomato sauce
- 1 tsp salt
- dash pepper
- 1 tsp ground cominos (cumin)

Brown rice in skillet with margarine. Be sure to brown rice WELL, as this is the most important step. Brown it to just short of burning it. When the rice is brown, toss in onion and garlic. Saute until onion is slightly tender. Next, pour in water. Then add 3 Tbs tomato sauce, no more and no less. Add salt, pepper, and cumin. Without the cumin, the rice will not taste authentic. Cover and let simmer over low heat for exactly 28 minutes. Do not lift lid during simmer time. Ole'.....Perfect Spanish Rice!

Enchilada recipe is from the "Houston Chronicle" Recipe Request section. The rice recipe is from a "Texas Celebrity Cookbook" published by Haude (pronounced "howdy") Elementary School. After living in Texas for 10 years, our family acquired a taste for authentic Mexican dishes and both of these recipes qualify!!!!