DOMINICAN GOLDEN RICE
Recipe by The Wooden Spoon Recipe

Ingredients
• 1½ cups of rice (washed with water)
• ¼ of chopped red onion
• ¼ of cilantro
• 2 cloves of garlic
• ¼ of a green pepper
• 2 tablespoons of corn oil
• 2 cups of chicken consommé
• ½ cup of water
• ¼ teaspoon of salt (or less)
• 1 tablespoon of Annatto powder or Achiote

Instructions
In a saucepan or deep frying pan, add 2 tablespoons of oil, salt, onions, garlic, and green peppers.

Sauté over a medium flame.

Add 2 cups of chicken consommé and ½ cup of water. Add the washed, raw rice, annatto or achiote, and cilantro, and blend on the stove for 1 minute. Cover the saucepan with a lid. Let it cook for ½ hour on a low flame, or until the rice is tender.

Serve the rice hot, with sweet corn, or fried green or yellow plantains.