

# NYBG

## FIESTA DE FLORES RECIPÉ

### 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.

