

Tlaxcala Style White Rice – *Arroz blanco estilo Tlaxcala*

Ingredients

- 1 cup long grain rice; rinsed, drained in a colander, and allowed to rest to dry
- 2 ½ cups broth (or water, for vegan option); boiled, and kept hot
- ¼ white onion; peeled, and chopped finely
- 1 clove garlic; peeled, and minced
- 2 tbsp lard (or vegetable oil for vegan option)
- 1 sprig parsley; washed
- 1 tsp salt, or to taste

Dissolve salt in broth (or water), and reserve. Warm up lard (or oil) in a large pan over medium heat. Add rice to the pan; the grains should sizzle. Fry the rice, stirring, to avoid burning, for about five minutes. Add onions, and continue stirring and cooking, until rice starts to turn slightly golden brown. Add garlic, and continue cooking for a few more seconds. Pour in reserved hot broth (or water). Add parsley and stir. Bring to boil, then reduce heat to a very slow simmer, and cook, covered, for twenty minutes. Turn off heat and allow rice to rest, covered, for another five minutes. Uncover pan, and check that there is no liquid left at the bottom. Fluff rice with a fork, and remove wilted parsley. Serve hot.

