

## Ingredients

Yield: About 5 Cups

- 5 Tablespoons Vegetable Oil
- 1, 14 Ounce Can Whole Peeled Tomatoes, separate the tomatoes and juice
- ½ Medium Whole Onion, cut in quarters
- 3 to 4 Cloves Fresh Garlic
- 2 Cups Long Grain Rice
- 2 Cup Hot Water
- 4 Teaspoons Chicken Bouillon Granulated Powder or  
4 Chicken Bouillon Cubes, crushed
- 1 Teaspoon Mexican Oregano
- ¾ Teaspoon Ground Cumin
- ½ Teaspoon Grand Diamond All Purpose Seasoning
- ¼ to ½ Teaspoon or To Taste Salt

## Directions

Prepare and measure out all of the ingredients before cooking. Dissolve all of the bouillon in the hot water, especially if bouillon cubes are being used.

(**Note:** Some recipes call for the rice to be rinsed while others may not. It's your choice. I opt to rinse the rice at least 30 minutes to 1 hour prior to use using a fine mesh strainer and allow it to dry in the strainer. The rice shouldn't be too wet when it's time to toast it.)

Preheat a large skillet over medium-high heat with 1½ tablespoons of the oil. Carefully place the tomatoes and the onion in the skillet. Char the tomatoes and onions for about 4 to 5 minutes on each side, turning them as needed. When the tomatoes and onions are done cooking toss the garlic cloves in and stir them around for about 30 seconds. Turn off the heat. Pour the tomatoes, onions, garlic and reserved tomato juice in to a blender or food processor and blend until smooth. Set aside.

Add the remaining 3½ tablespoons of oil to the skillet and turn the heat to medium-high heat. Add the rice to the skillet and stir to coat with the hot oil. Toast the rice for about 5 to 8 minutes. (**Note:** If the rice was not rinsed prior to use, it will turn a very light brown toasty color. If it was rinsed and allowed to dry, the color of the rice may brighten to a pearl color. It's fine.)

Stir in the tomato puree and coat all of the rice. Finally, stir in the bouillon/water and spices. Taste the broth to check for seasoning. Bring the rice to a boil, cover with a tight lid, and turn the heat down to low. Cook for 20 minutes.

Once done, turn the heat off. Let the rice sit for about 10 minutes and then fluff with a fork. Serve with your favorite Mexican entrees.

**(Note:** Leftover rice can be stored in an air tight container and put in to the freezer for later use.)