



www.goinglocal-info.com

Momma's Mexican Rice

The quickest Mexican rice you'll ever make--all thanks to the great spices already in Hoosier Momma's Bloody Mary Maker.

1 tablespoon olive oil
1/2 cup diced yellow or white onion
3 large garlic cloves, minced
1 teaspoon finely chopped fresh jalapeno or Serrano peppers, more to taste
1 3/4 cups chicken broth, prefer homemade
1 cup Hoosier Momma's Bloody Mary Maker (www.hoosiermomma.com)
1 cup medium grain white rice
1/2 cup frozen peas, thawed

Warm the olive oil in a 4 quart saucepan over medium heat and sweat the onions until they are translucent but not browned.

Add the garlic and hot peppers. Cook for one minute, stirring to prevent sticking.

Add the broth and Hoosier Momma's Bloody Mary Maker.

Bring the sauce to a boil and add the rice. Stir to combine.

Bring the sauce and rice up to a boil. Immediately reduce the heat to medium low, cover the pot with a lid, and simmer until the rice is tender and the liquid is completely absorbed (about 15-20 minutes).

Remove the pot from the heat and add the peas. Do not stir the rice at this point--just put the peas on top of the cooked rice and quickly re-cover with the lid.

Let stand 5 minutes. Fluff rice with fork and serve immediately.

Makes 4 generous side dishes.

Recipe by Robert Wesseler

For more seasonal recipes and information about Indiana local food, visit www.goinglocal-info.com.