

Portuguese Rice



Portuguese Rice:

Courtesy of FamilyFoodie.com

- 2 cups uncooked long grain rice
- 4 cups of water
- 1 small onion, whole
- 2 chicken bouillon
- 1 teaspoon salt
- 4 teaspoon butter

Instructions:

1. Bring the water to a boil and add the onion, chicken bouillon, and salt.
2. Reduce heat to low and add the rice.
3. Cover and do not touch for approximately 30 minutes or until the rice is cooked and tender.
4. Remove the onion and discard.
5. Stir in the butter and serve!



Free Event



BACK TO THE FAMILY DINNER TABLE

Sunday, October 13, 1-3 pm



Back to the Family Dinner Table: Cooking Inspiration with Isabel Laessig



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