

RED RICE

“The red rice my mom makes is so delicious: the flavor of the achote (annatto) seed, nuances of garlic....yummmm!! Even to this day, hers is the best pot of red rice I have ever had!”

INGREDIENTS / DIRECTIONS

Set 1

5 c. Calrose style rice
(short-grain sticky rice)

Set 2

5 ½ c. water
4 T. vegetable oil
1 T. pork fat
(bacon drippings)
or 2 T. sliced bacon (opt.)
¼ c. yellow onion, chopped
1½ t. garlic powder
¾ t. salt & ½ t. black pepper
5 t. seasoning salt

Set 3

7 T. achote seeds

Tools: *strainer, medium pot*

1. In a medium pot, measure / rinse 5 cups rice. ^A Add 5 ¼ cups water (more water may be necessary while the rice cooks). Use the same measuring cup for the water and the rice.
2. Add oil, pork fat and onions. Season to taste with seasoning salt, pepper, garlic powder and salt so that it is quite flavorful.
3. Set pot on medium high heat.
4. Place strainer over pot such that it is about 2 inches submerged into the liquid. Put achote seeds into the strainer. As liquid heats, the color / flavor will be released. Stir seeds within the strainer constantly. Let boil for 10 minutes, long enough to get a dark orange, almost red color. Stir the pot of rice occasionally to prevent the bottom from sticking and burning.
5. After coloring is completed, remove strainer with the seeds. If more seasoning is necessary, adjust accordingly (primarily seasoning salt and garlic powder).
6. At this time, if it looks like much of the water has been absorbed, add ¼ cup more water.
7. Stir rice. Cover the rice and allow to steam.
8. After 10 minutes, check rice. If kernels are cooking and rice looks to have enough water, scoop rice. ^B Cover and let steam for another 15 minutes or till done. **HOWEVER, if kernels are still quite opaque** and rice looks dry, add ½ cup more water. Let steam for 10 minutes. Check rice again.

HELPFUL HINTS

- A. Calrose style rice gives the red rice its' best taste and texture. Short / medium grain rice is also better for leftovers the next day. If long grain rice is used, more water is necessary, check instructions on the bag. Also, long grain is not as great the next day. However, for best results with long grain leftovers, sprinkle a little bit of water over rice, heat on high for a minute, or as needed. The end result will be soft rice, albeit not clumpy / sticky like short grain rice.
- B. When cooking the rice, do not stir once most of the liquid has been absorbed. Scoop the rice to prevent the rice from becoming a glob of mush. The end product should have soft, distinct kernels with a sheen from the oil.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.