

Green Rice—*Arroz verde*

Ingredients

1	poblano pepper; roasted, peeled and stems and seeds removed
¼ cup	chopped cilantro
¼	onion
¼ cup	water
1 cup	long grain rice
¼ cup	vegetable oil
2 cups	water, or broth; keep hot
1 tsp	salt
1 clove	garlic; peeled

Process poblano in the blender with the cilantro, onion and ¼ cup water until very smooth, and set aside. Rinse rice in a bowl with warm water, drain, and repeat at least twice, until the water looks clear. Drain one more time through a strainer, and let dry completely. Pour oil in a wide pot over medium heat; it must be nice and hot to fry the rice, so test by adding a few grains and looking for a strong sizzle. Add rice, stirring constantly to avoid excessive browning; it should sound like it is getting fried, not steamed. Add garlic, and continue cooking and monitoring carefully, until rice and garlic are crispy and light golden brown; do not leave unattended, it browns quickly and may burn. Immediately add the poblano blend, and stir until completely coated; reduce heat to simmer for about two minutes. Meanwhile, dissolve salt in hot water (or broth), then add to the rice; increase heat to high, and bring to a boil. Cover, reduce heat to a gentle simmer, and cook undisturbed, for 15 minutes. Uncover and check if the surface has dried; check bottom of the pot very carefully with a fork, it should not have any liquid left. Taste one grain; it should be completely cooked. Turn off the heat and let the pot rest on the burner, uncovered, for 5 to 10 minutes; fluff very lightly with a fork, folding from the edges towards the centre of the pot. The rice should be fluffy, tender and each grain separating easily. Discard garlic before serving rice.

