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### TRADITIONAL RED RICE (ARROZ ROJO)

#### Ingredients:

6-8 ripe roma tomatoes  
2-3 fresh jalapeno peppers  
3 garlic cloves, UNPEELED  
approx. 1 ½ teaspoon salt  
½ small white onion, finely chopped  
1 cup chopped cilantro  
2 T. vegetable oil  
2 cups medium grain white rice  
3 ½-4 cups chicken broth

#### Procedure:

Roast the tomatoes under a hot broiler until blackened and soft.  
Meanwhile, toast the chiles and garlic directly on an ungreased griddle or skillet until slightly blackened and soft, about 7-10 minutes for the chiles and 15 minutes for the garlic.  
Remove the stem from the chiles and peel the garlic.  
In a small food processor, add the chiles, garlic and ½ teaspoon salt and mix until you get a coarse puree.  
Add the tomatoes a few at a time and chop until you get a coarse textured salsa.  
Rinse the onions and drain and add to the salsa with ½ cup of the cilantro.

In a dutch oven, add the oil and heat until medium. Add the rice and cook for about 5 minutes.  
Add the salsa and sear and then add the chicken broth and remaining salt.  
Simmer for another 25-30 minutes, stirring occasionally, until rice is tender.  
You may have to add more chicken broth as needed.

Let sit for 10 minutes and transfer to a bowl and add remaining cilantro.

Serves 6-8