***RICK’S SPANISH RICE \_\_\_\_\_\_\_\_\_***

1 C. long-grain rice   
1 Tbs. olive oil  
2 C. chicken broth  
1 C. salsa, preferably fresh  
1 tsp. cumin powder  
1/2 C. red bell pepper, diced small  
1 tsp. chopped garlic  
1 tsp. salt  
1 tsp. pepper  
Cayenne to taste

Rinse the rice very well then dry completely. Sauté the rice in the olive oil over high heat until the rice becomes lightly browned. Add the rest of the ingredients and bring to a boil.

Turn heat to low and cook covered for 30 minutes.

SERVES 4-6