

RECIPES

Arroz verde

This recipe is the hands down favorite in my cooking classes. People are amazed at how delicious, elegant, and easy to prepare it is. It was featured in *Fine Cooking* magazine and selected by Houghton Mifflin for inclusion in their publication, *The Best American Recipes 2000*.

Ingredients

½ cup tightly packed, fresh cilantro (2 ounces)
1 cup tightly packed, fresh spinach (½ ounce)
1 ¼ cups chicken broth
1 ¼ cups milk
1 teaspoon salt
1 tablespoon olive oil
3 tablespoons unsalted butter
1 ½ cups long grain rice
¼ cup minced onion
1 clove garlic, minced

Directions

1. Make the broth. Place the spinach, cilantro and broth in a blender and blend until the vegetables are pureed. Add the milk and salt to the blender and blend until they are well combined.

Cook the rice. Heat a heavy pot over medium heat and add the olive oil and butter. When the butter is melted add the rice and fry, stirring about every 30 seconds, until it just begins to brown, about 4 minutes. Add the onion and garlic and cook one more minute, stirring constantly. Add the contents of the blender, stir well, turn the heat to high and bring to a boil. Cover the pot, turn the heat to very low and cook for 20 minutes. Remove the pot from the heat and allow the rice to steam for 10 minutes. Remove the top, stir the rice carefully with a fork to avoid crushing the grains, replace the lid on the pot and steam for another 10 minutes.

Serves 6 - 8