

Gonzales Rice

Ingredients:

White Rice (not Minute, not Par-Boiled, just the real stuff)

Cooking Oil

Hamburger (ask your favorite butcher for Ground Sirloin)

Tomato Sauce (15oz. can will do)

Picante Sauce (small jar of Pace or your favorite brand)

1 Tblsp. Chili Powder

½ Tsp. Black Pepper

½ Tsp. Salt

¼ Tsp. Cumin

½ Tsp. Garlic Powder (or 1 clove of the real stuff will work too)

Onion (diced)

Corn (Small can of Nibblets corn is plenty)

Instructions:

Obtain a large, deep skillet with a lid. Set on medium heat and add just enough cooking oil to cover the bottom of the pan. Add enough rice to cover the bottom of the pan. Brown the rice stirring occasionally. Once rice is brown, add the hamburger and chopped onion (note: if using fresh garlic add it with the onion, else add the powder later). Cook until hamburger is brown, make sure there is no pink left in the meat which will be long enough for the onions to sweat. Add the Tomato Sauce, then fill the empty can with water and add that to the mix. Stir until boiling then let simmer for about 30 minutes. Add Picante Sauce, Chili Powder, Pepper, Salt, Cumin, and Garlic Powder then simmer a couple of hours covered. You might need to add water occasionally so please check this pan every 15 minutes or so. Just before serving, add the corn. Enjoy.

Makes Plenty.