

# SPANISH RICE

Last Modified: NEVER

PREP: 30 Min  
COOK: 2 Hrs 30 Min  
OVEN: 350

**F EASY**

MOM K'S - CASSEROLE

**MAKES 6 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Ground Chuck (80 / 20)	Crumbled
1/4	Cup	Celery	Chopped
2	Tbsp	Garlic	Minced
1	Tbsp	Unsalted Butter	
2 1/2	Tsp	Kosher Salt	
1	Small	Dried Bay Leaf	
1/2	Cup	Yellow Onion	Chopped
3/4	Cup	Colored Bell Pepper (Seeded)	Chopped
1 1/2	Cups	White Rice	Uncooked
1	Tsp	Granulated Sugar	
1	Tsp	Chili Powder (Mild)	
3	Cubes	Beef Bouillon (Wylers)	Dissolved
2	Cups	Beef Stock (Swanson)	
1	14 1/2 Oz	Can Diced Tomatoes (Hunts)	
1	14 1/2 Oz	Can Tomato Paste (Contadina)	
1/4	Cup	Vegetable Oil	
1	Pinch	Cayenne Pepper	

## PREPARATION

<b>FACTOID</b>	While this is not in any way remotely close to any actual Spanish / Mexican Rice, this is what Mom called it nonetheless. Not sure where she ever got it from, but her Stepmother - NO WAY! Perhaps from either Elsie or Maxine. This is the first recipe I begged from Mom, summer of 1980, right after moving to Pennsylvania.
<b>TOOLS</b>	1) Large Stainless Steel Skillet 2) Small Saucepan & Lid 3) Medium Saucepan & Lid 4) Large Oven Proof Casserole Dish
<b>1</b>	In a small saucepan over medium heat, add in the Chicken Stock, Bay Leaf and Bullion Cubes, stir until the Cubes have completely dissolved. Add in the Sugar, Chili Powder, Diced Tomatoes and Tomato Paste, bring to a boil and lower the heat to a simmer. Cook until the bitterness is gone from the Tomato Paste, about 10 minutes.
<b>2</b>	In a large skillet over medium high heat, brown the Hamburger, drain, crumble and set aside. Melt the Butter and saute the Onion, Garlic, Celery and Bell Pepper until the Onions are translucent. Mix in any remaining ingredients and cook for an additional 2 minutes. Stir in the Hamburger.
<b>3</b>	Meanwhile, cook the Rice according to the package directions.
<b>4</b>	Add the Rice, the Hamburger Mixture and the Sauce (Bay Leaf removed) and mix together thoroughly in the casserole dish. Bake at 350 degrees for 2 hours, or until brown