

Texas Rice

Ingredients:

3 tablespoons margarine
1 medium yellow onion, peeled and chopped
1½ cups uncooked rice
1 medium-sized green pepper, cored, seeded and chopped
1/2 teaspoon chili powder
1 teaspoon dried oregano
1 cup tomatoes juice
½ cups tomato sauce
1½ cups water
1 teaspoon salt

Directions:

Melt margarine in a heavy 3 quart saucepan over moderate heat. Add the chopped onion and cook uncovered for 5 minutes or until soft. Stir in the rice, chopped green pepper, chili powder, oregano, tomato juice, and tomato sauce, and then add the water and salt. Stir once, cover, and bring to a boil. Reduce the heat to low and simmer for 20 minutes or until the rice is tender and the liquid has been absorbed.

Serves: 6