

ORANGE RICE



Ingredients:

1	Cup	Jasmine Rice
1	Cup	Water
1	4 ounce	Mandarin Orange Cup in juice, divided
½	Teaspoon	Dried Sumac
¼	Teaspoon	Salt

Directions:

1. Thoroughly rinse rice under cool running water, until water runs mostly clear. Drain juice from mandarin segments. Place juice in pan and set segments aside.
2. Place remaining ingredients in saucepan with the juice. Bring to a boil. Reduce heat to low; cover and simmer for 10 – 12 minutes.
3. Remove lid and make a well in the middle. If the liquid is gone, remove from heat, cover, and continue to step 4. If there is still liquid in the bottom of the pan, cover and continue cooking 1 – 2 minutes, or until liquid is absorbed.
4. Add orange segments to the pan and stir vigorously, breaking up the segments. Cover and let sit 10 minutes. Fluff with a fork before serving.