

Brasilian Rice

Ingredients

- 4 cups long grain rice
- 8 cups water
- 1 medium or large onion, chopped
- 1 large tomato, peeled, seeded and diced
- 2-4 garlic cloves (finely chopped or minced)
- 3 tablespoons olive oil
- salt to taste (kosher or sea salt)

1. Heat the olive oil in a large cast iron skillet or heavy skillet over medium heat.
2. Using a wooden spoon, add the chopped onion and garlic and cook until onion is transparent.
 - Do not let it brown!
3. Add the rice and sauté until the grains become shiny from the olive oil.
4. Add the water and diced tomatoes, bring to a boil, cover and cook over low heat until all the water is absorbed and the grains are tender (generally around 20 minutes).

This of course is a serving which feeds my family, you should adjust to fit your needs. Trial and error will tell you how much or less of something to use.

This recipe is perfect with Feijoada, using the Manioc with egg side compliment :D