

Traditional Farmer's Rice with Egg

Recipe by Chef Chuy Elizondo

A traditional recipe made with Farmer's Select white rice. It can be served with butter and salt to enhance its flavors.

Ingredients:

Farmer's Select Calrose Rice	1 cup
Water	1.5 cups
Salt	
Butter	1 tablespoon
Egg	1 piece

Process:

Put the rice in a strainer and rinse with water. Let it run on top of the rice for approximately 10 minutes until the water runs clear.

Put the rice in a pot with the water and warm at medium heat. Cover with a lid and cook for approximately 20 minutes or until the rice absorbs all of the liquid. Add salt and butter then mix.

In a frying pan with hot oil, cook the egg until golden in color and fried. Serve over prepared rice.

