RED RIVER RICE

Makes 6-8 servings

1 cup chopped onion1 clove garlic, minced2 tablespoons butter or margarine2 tablespoons olive oil

1 ¼ cups raw rice 1 (1 lb.) can tomatoes 1 (13 oz.) can chicken broth ½ teaspoon salt ½ teaspoon pepper

In a medium saucepan, saute onion and garlic in butter and olive oil until limp. Stir in rice, tomatoes, broth, salt and pepper. Heat to boiling, then cover and lower heat. Cook for about 15 minutes, or until liquid is absorbed. Fluff up rice with a fork and spoon into a serving dish. Chopped green chili peppers may be used a a garnish.