



ANSON MILLS

Mexican Red Rice (Arroz Rojo)

Yield

6 cups

Time

About 40 minutes start to finish

Cooking Remarks

Experience has taught us if the rice is made with too much tomato-onion purée, the grains wind up wet and lifeless. If made with too little purée (and if no compensation is made by supplementing with chicken broth), the grains are prone to scorching and will cook up too dry. The best way to measure the purée is by weight on a digital scale, as the air incorporated during blending makes it all but impossible to get an accurate volume.

Equipment Mise en Place

For this recipe, you will need a digital kitchen scale, a large fine-mesh strainer, a medium heatproof bowl, a blender, and a heavy-bottomed large saucepan.

Ingredients

10.5 ounces (1½ cups) Anson Mills Carolina Gold Rice
8 ounces ripe tomato, cored and cut into rough 1-inch chunks
6 ounces (about ½ large) white onion, cut into rough 1-inch chunks
1 medium jalapeño chile, stem and seeds removed, roughly chopped
3 medium garlic cloves, peeled and halved, germ removed, if present
¼ cup avocado oil
Fine sea salt and ground black pepper
1 cup Rich Homemade Chicken Stock, plus additional if needed
1 small Turkish bay leaf
3 ounces (¾ cup) frozen peas, thawed and patted dry on paper towels

Directions

1. Place the rice in a large fine-mesh strainer and rinse it under cool running water, gently stirring it about, until the water runs clear. Shake the strainer to remove excess water, set the strainer over a heatproof medium bowl, and let the rice drain for about 10 minutes.
2. Meanwhile, in a blender, combine the tomato, onion, jalapeño and garlic. Purée until the mixture is completely smooth, about 45 seconds; it will turn frothy and light pink. Pour the purée into a bowl set on a digital scale; you should have about 14 ounces. If you have considerably more, spoon out the excess; if you are shy, make up the difference with chicken broth in step 4.

3. In a heavy-bottomed large saucepan, warm the oil over medium-high heat until shimmering. Add the rice, then discard any water in the bowl, return the strainer to the bowl, and set them near the stove top. Cook the rice, stirring frequently, until the grains are pale gold in color, about 5 minutes. Immediately drain the rice in the strainer and return the pan to the turned-off burner.

4. Add the tomato-onion purée to the pan, along with the bay leaf, 1 teaspoon salt, and ½ teaspoon pepper. Bring to a simmer over medium-high, stirring frequently, and cook until the purée is no longer frothy and the alliums lose their raw and pungent aroma. Pour in the stock and return to a simmer, then add the rice and stir to combine; the grains should still be hot, so the mixture will quickly return to a simmer. Cover, turn down the heat to low, and cook until the rice has absorbed the liquid, about 13 minutes. Remove from the heat and let stand, covered, for 10 minutes.

5. Add the peas to the pot and fluff the rice with a fork or wooden spoon, incorporating the peas. Remove and discard the bay leaf.