

# Sweet Cinnamon Rice

Amount	Measure	Ingredient - Preparation Method
2	cups	white long grain rice
4	tablespoons	unsalted butter
2	small	carrot - peeled and diced
1	stick	celery - diced
1		white onion - diced
1/2	teaspoon	salt
4	sticks	canela or 1 tbspn ground cinnamon
1/2	cup	dried currant
6	cups	water

Rinse rice in cold water and drain. Melt 2 tablespoons butter in a large pan and saute the carrots, celery and onion over low heat for 10 minutes, stirring occasionally. Add the rice, salt, canela, currants and water, and bring to a boil over high heat. When the water has reduced down to the level of the rice, reduce the heat to low, cover and simmer for 15-20 minutes, stirring occasionally. Remove from heat and let stand for 5 minutes. Remove canela, add 2 tablespoons of butter and fluff up with wooden spoon.

Yield: "6 cups"