

North of the Border Rice

1 cup Converted brand rice
¾ tsp. salt
1 Tbsp. butter or margarine
¼ cup diced onion
¼ cup diced red pepper
¼ cup diced green pepper
1¼ cups water
1 cup **Chavie's North of the Border**
(Mild, Medium, or Hot)



Procedure

Melt butter or margarine in saucepan over medium heat. Add peppers and onions and sauté until tender. Add converted rice to peppers and onions and continue to sauté stirring frequently for 1 minute longer. Pour in the water, **Chavie's North of the Border** and salt, stir. Bring to a boil, and then reduce heat. Cover and simmer for 20 minutes. Remove from heat and let stand for 5 minutes until liquid is absorbed. Fluff with fork and serve.

Yield: 4 servings