

Coconut White Rice

INGREDIENTS

- 2 cups white rice
- 2 cups coconut milk
- 1 cup water
- 1 teaspoon salt
- 1 tablespoon vegetable oil, olive oil or melted butter

DIRECTIONS

Bring rice, coconut milk, water, salt and oil to a boil and allow to cook for 2 minutes. Reduce to medium heat and simmer for approximately 8 minutes or until liquid is fully absorbed. Reduce to low heat. Sprinkle with $\frac{1}{4}$ cup water, cover and cook another 10 minutes until rice is tender.

FLAVORS OF

Belize