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Time: 5 - 10 min **Prep:** 20 - 25 min





RECIPE INGREDIENTS:

1-1/2 tbsp vegetable oil 2 cups long-grain white rice 1/2 tsp salt

3-1/2 cups Coca-Cola®

1/4 cup raisins

3 tbsp sliced or slivered almonds, lightly toasted



RECIPE INSTRUCTIONS:

Heat the oil in a large pot over medium-high heat for 1 minute. Add the rice and cook until it is opaque, about 2 minutes, stirring often.

Add the salt to the cola and stir until dissolved (the salt helps to release some of the carbonation) and then add it to the rice. Bring to a boil, then reduce the heat to mediumlow, cooking until the liquid has almost completely evaporated, about 15 minutes. Stir in the raisins and the almonds and reduce the heat to the lowest setting.

Cover and cook until the rice is tender, about 25 minutes. Uncover, fluff with a fork and serve.



Recipe courtesy of Ingrid Hoffmann







