# Tita's White Rice

## Description

This is the original version of white rice that served as the basis for most Cuban meals.  Don't try to get fancy here, this recipe requires only long grain white rice.

## Summary

**Yield:** 4
**Source:** Maria Martinez Ryan
**Prep Time:** 30 minutes

## Ingredients

- 2 cups long grain white rice (canilla or goya are fine)
- 2 tbsp vegetable oil
- 2 tsp salt
- 2 cups water

## Instructions

Place the rice in a heavy bottomed pan. Club aluminum was the pan of coince for many years.

Rinse the rice under cold, running water until the water runs clear.  Drain as much of the water out as you can.

Add the water, salt and oil to the rice and bring to a boil on high heat.

As soon as the mixture comes to a boil, cover it and turn the heat down to low.

DO NOT OPEN THE LID AFTER THIS POINT.

Cook on low for 15 to 20 minutes ( time will depend on how quickly you've turned down the heat and covered the pot) until the rice has absorbed all of the water.

