



*As Constance Kabaziga, from Kinshasa, Democratic Republic of the Congo,
taught Lindsay Sterling in Freeport, ME.*

Note: A mild, fragrant companion to flavorful meat and vegetable dishes. Constance served this with boiled green bananas in sauce, fried beef triangles, fried ripe plantains, beans, and goat meat in sauce.

Makes: 6-8 servings as a side dish

Cooking time: 25 minutes

Ingredients

- 1 scallion, rinsed and sliced into 1/4-inch rounds
- 2 cups rice
- olive oil
- salt
- hot water

Instructions

1. Soak, massage, and strain rice three times so the powdery milk in the water goes away.
2. Cover bottom of pot with olive oil, and saute rice, stirring, for about 5 minutes so the toasting-rice-fragrance reaches your nose, but no browning happens.
3. Add hot water to cover the rice by half an inch, add 1 tsp salt, and bring to a boil. Once boiling, add scallions, turn heat to low, and cover with lid. Rice is ready in twenty minutes.