

Seven Savory Sensations for your Fiestas Patrias Celebration!

A Little History

The origination for Cinco De Mayo commemorates the defeat of the French army by the Mexicans at The Battle of Puebla in 1862. It is primarily a regional holiday celebrated in the capital city of Puebla and throughout the state of Puebla, but is also celebrated in other parts of the country and in U.S. cities with a significant Mexican population.

France invaded the Gulf coast of Mexico and began to march towards Mexico City. American President Abraham Lincoln was sympathetic to Mexico's cause, but the U.S. was involved in its own Civil War at the time and was unable to provide any assistance.

Along the way to Mexico City, the French army encountered some strong resistance at the Mexican forts of Loreto and Guadalupe. Led by General Ignacio Zaragoza Seguín, a small, poorly armed militia of about 4,500 were able to stop and defeat a well-outfitted French army of 6,500 soldiers. The victory was a glorious moment for Mexican patriots and is the cause for the historical date's celebration.

Today's holiday is a celebration of Mexican culture, music, food and customs unique to Mexico.

Mexican Independence Day is a nationwide celebration of Mexico's independence declaration from Spain in 1810. "El Grito," a re-enactment of Father Hidalgo's call for his countrymen to join the uprising, is performed at 11 p.m., the night of the 15th of September, in most town squares. The President presides at the ceremony in Mexico City's Constitution Square. The whole country is basically closed for these two days.

Tortilla Rice Soup

- 1 cup MAHATMA® or CAROLINA® rice
- 1/3 cup sliced green onions
- vegetable cooking spray
- 4 cups chicken broth
- 1 can (10-1/2 ounce) diced tomatoes and green chilies, undrained
- 1 cup cubed, cooked chicken breast
- 1 can (4 ounce) chopped green chilies
- 1 tablespoon lime juice
- tortilla chips
- 1/2 cup chopped tomatoes
- 1/2 cup cubed avocado
- 4 lime slices for garnish
- cilantro sprigs

Prepare rice according to package directions.

Cook onions in a dutch oven (coat with cooking spray) over medium high heat until tender. Add broth, rice, tomatoes, chicken, and chilies. Reduce heat, cover and simmer 20 minutes. Add lime juice. Just before serving, pour into soup bowls, top with tortilla chips, chopped tomato, and avocado. Garnish with lime slices and cilantro. Serves 4

Mexican Green Rice

- 1 cup MAHATMA® or CAROLINA® rice
- 2 cups Green Chile Enchilada Sauce
- 3/4 cup shredded zucchini
- 1/2 cup milk or Half & Half®
- salt and pepper to taste
- 1/2 cup (2 ounces) shredded Monterey Jack cheese

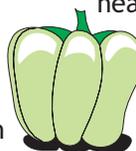
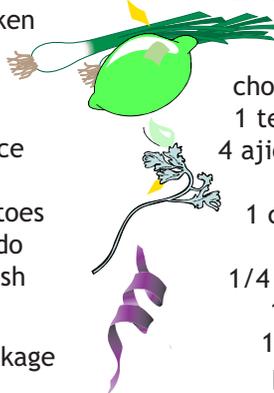
In a large saucepan, combine all ingredients, except cheese. Bring to a gentle boil. Cover; reduce heat and simmer 20 minutes. Stir cheese into rice; let stand 5 minutes. Serves 4

Asopao de Camarones

- 2 cups MAHATMA® or CAROLINA® rice
- 3 tablespoons achiote oil
- 1/2 cup diced slab bacon
- 3 garlic cloves, finely chopped
- 1 cup finely chopped onions
- 1/2 cup finely chopped green pepper
- 2 tablespoons finely chopped fresh cilantro leaves
- 1 teaspoon crushed oregano
- 4 ajicitos del pais, seeded and coarsely chopped
- 1 cup canned tomatoes, coarsely chopped
- 1/4 cup sliced green olives
- 1 tablespoon capers
- 1-1/2 pounds shrimp, peeled and cleaned
- 8 cups chicken broth

Heat oil in a deep pot over medium heat. Add diced bacon and sauté until golden brown, stirring constantly. Add garlic and sauté one minute. Add onion, green pepper, cilantro, oregano and the ajicitos.

Cook, stirring until onion turns translucent. Add tomatoes, olives and capers and cook 5 minutes, stirring constantly. Add the shrimp and chicken broth; cook 3 minutes. Add rice; when the grains have partially cooked, reduce to low and simmer uncovered until rice is tender but still soupy, about 20 minutes. Add more hot broth if mixture is too thick. Serves 4



Mexican Tortilla Pizza

- 1 cup MAHATMA® or CAROLINA® rice
- 1 pound ground chicken
- 1 medium onion, chopped
- 1 teaspoon dried oregano
- 1 teaspoon garlic salt
- 4 large (10-inch) flour tortillas
- 1 medium tomato, chopped
- 1 tablespoon thinly sliced basil leaves
- 1-1/2 cups shredded Mozzarella cheese
- 1/4 cup grated Parmesan cheese

Preheat oven to 400° F.

Prepare rice according to package directions.

Brown ground chicken and onion in skillet over medium heat until no longer pink. Stir in seasonings and rice.

Lightly brush tortillas with oil. Bake tortillas on two large baking sheets in oven for 3 minutes. Spoon chicken rice mixture on top of tortillas. Top with equal amounts of tomato. Sprinkle with basil and cheese. Return to oven and bake 12 to 14 minutes. Serves 4



Arroz Con Puerco (Pork with Rice)

- 1 tablespoon vegetable oil
- 2 pounds boneless pork loin, cut into 1-inch cubes
- 1 tablespoon anatto oil
- 2 tablespoons finely chopped garlic
- 4 cups water
- 2 cups MAHATMA® or CAROLINA® rice
- 1-1/2 cups fresh green peas

Heat oil in a large skillet and sauté pork until lightly browned. Add anatto oil and gently stir pork. Add

garlic and sauté for two minutes. Add enough water to cover and simmer, covered, over low heat until the pork is tender, about 1-1/2

hours. Drain liquid from skillet and measure. Add enough water to make the quantity of 4 cups. Return liquid to the skillet, stir in rice and peas. Bring to a boil. Reduce heat, cover and simmer 20 minutes or until rice and peas are tender and all the liquid is absorbed.

Serves 6 to 8

Chicken Enchilada Stew

This is often served with cubed, cooked carrots

- 1 teaspoon olive oil
- 1 cup MAHATMA® or CAROLINA® rice
- 2 cups chicken broth
- 1 can (10 ounce) enchilada sauce with green chilies
- 1 can (10 ounce) enchilada sauce
- 1 teaspoon ground cumin
- 1 can (10 ounce) chunk white chicken
- 1 cup Half & Half®
- 1 can (19 ounce) cannellini beans
- 1 jar (8 ounce) Cheeze Whiz®
- 1 medium tomato, chopped

In a medium saucepan, heat olive oil. Add rice and sauté for 3 minutes. Add broth, enchilada sauces, cumin and chicken. Bring to a boil. Reduce heat to simmer; simmer for 18 minutes.

Fold in remaining ingredients and continue to simmer until heated through. Serves 6

Instant Horchata

The most popular, refreshing and nutritious drink in the Mexican cuisine.

- 1 can (12 ounce) evaporated skim milk
- 2 quarts water
- 3 cinnamon sticks
- 1/4 cup rice flour
- or
- 1/3 cup MAHATMA® or CAROLINA® rice, crushed to a powder with a blender
- 3/4 cup sugar
- 1 tablespoon vanilla extract

Pour milk and water into a large saucepan; add cinnamon sticks. Bring to a boil, reduce to simmer and cook 5 minutes. Remove from heat and let sit 15 minutes. Remove cinnamon stick. Combine rice flour, sugar, and vanilla in a bowl. Pour in the milk mixture and whisk to incorporate well. Refrigerate for at least 4 hours; pour the liquid into a pitcher, discarding the sediment that has settled. Serve cold or over ice with cinnamon sticks.

Did You Know — In the Mexican cuisine, rice is sautéed in oil before liquid is added.

Compliments of the Riviana Kitchens,
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