



# Jollof Rice

4 cups white rice  
8 ounce tomato sauce  
3 ounces tomato paste  
1 diced onion  
2 teaspoons salt  
1 teaspoon dry red peper (like cayenne peper)  
4 bouillon cubes  
water

Put the rice and about six cups of water into a pot and place on high heat. If preferred, boil water first and then add rice to boiling water. let the rice cook for 10-15 minutes. After the rice has cooked, add the tomato sauce, tomato paste and onion. Add enough water to allow the rice to complete cooking. Since the rice will not be drained, it is suggested to add too little and check on it often than add too much. Next, add the bouillon cubes. Add the salt and red pepper. Allow the rice to continue cooking until it is soft. If it is not dry at this point, turn the heat to low to allow the excess water to cook off. Makes 6-8 servings.