

Excelente Spanish Rice

Ingredients

- 1/4 cup vegetable oil
- 1 1/2 cups instant rice
- 1 onion, chopped
- 1 green bell pepper, chopped
- 1 (16 ounce) can diced tomatoes
- 1 (11 ounce) can vegetable juice (such as V8(R))
- 1 (8 ounce) can tomato sauce
- 1/2 cup water
- 1 tablespoon white sugar
- 1 teaspoon lemon juice
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper



Directions

1. Heat oil in a skillet over medium heat. Cook and stir rice, onion, and bell pepper in hot oil until the vegetables are slightly tender and rice is lightly browned, 7 to 10 minutes.
2. Stir diced tomatoes, vegetable juice, tomato sauce, water, sugar, lemon juice, salt, and pepper into the rice mixture. Bring to a simmer, reduce heat to medium-low, and cook at a simmer until the liquid is absorbed, about 20 minutes more.

Maddison's Empanadas

Ingredients

- 1/2 cup butter, softened
- 1 (3 ounce) package cream cheese
- 1 cup sifted all-purpose flour
- 1 cup fruit preserves
- 1/3 cup white sugar
- 1 teaspoon ground cinnamon



Directions

1. **DAY BEFORE:** Cream butter and cream cheese together until smoothly blended. Beat in the flour. Shape dough into a smooth ball, wrap in foil or cling wrap, and refrigerate overnight or up to a week.
2. **AT BAKING TIME:** Remove dough from refrigerator 30 minutes before using. Start heating oven to 375 degrees F Roll chilled dough thin. Cut with 3 or 4 inch round cookie cutter. Place small spoonful of jam in center of each round, moisten edges with water.
3. Fold round over and press edges together. Bake on ungreased cookie sheet 15 to 20 minutes. Immediately roll in sugar mixed with cinnamon (traditional) OR in confectioners' sugar if preferred.