

# sherry rice

## arroz al jerez

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*An excellent dish to accompany roast veal, pork or chicken.*

**SERVES 4-6**

**2 tbsp olive oil**

**1 large onion, chopped finely**

**1 large garlic clove, crushed**

**400 g/14 oz Spanish short-grain rice**

**225 ml/8 fl oz amontillado sherry**

**1 litre/1<sup>3</sup>/<sub>4</sub> pints fresh chicken stock, hot\***

**pinch of cayenne pepper**

**salt and pepper**

**1** Heat the oil in a shallow, heavy-based flameproof casserole. Add the onion and fry for about 3 minutes, then add the garlic and fry for a further 2 minutes, or until the onion is soft, but not brown.

**2** Rinse the rice until the water runs clear. Drain, then add to the casserole and stir until it is coated in the oil. Add all but 2 tablespoons of the sherry and let it bubble. Pour in the stock with the cayenne and salt and pepper to taste and bring to the boil. Reduce the heat and leave to simmer for 20 minutes, uncovered and without stirring, until most of the stock is absorbed and small holes appear on the surface.

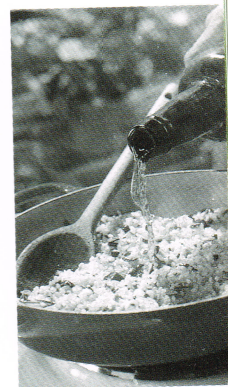
**3** Turn off the heat under the rice, sprinkle with the remaining sherry, cover and leave for 10 minutes until all the liquid is absorbed.

### variation – Saffron Sherry Rice

Bring the stock to the boil in a small saucepan, add a pinch of saffron threads, and set aside for at least 10 minutes to infuse. Follow the recipe above and use the saffron-flavoured stock in step 2.

### \*cook's tip

It is important not to use stock made from a cube, which tends to be salty and which would mask the delicate flavour of this dish.



*Castles in the air tell of Spain's glorious past*