

Quick & easy rice

Sometimes you just want to whip up a bit of rice for a side dish, here's quick & easy way to make it in the pressure cooker. This isn't exactly a Spanish dish, but I do like to use short grain Spanish rice and (of course), olive oil. Like most recipes here, this is a method/framework to build on, and do your own thing.

Ingredients

- 1 cup short grain rice
- 1 1/2 cups stock (chicken, vegetable, beef) or water
- 2 strips of thick cut bacon, diced
- 3 or 4 shitake mushrooms, sliced
- 1 thumb-sized piece of leek, sliced thin

•Olive oil, white wine, salt

Preparation

- Heat 3 tablespoons of olive oil in the pressure cooker (medium high)
- Add bacon and let it render for a minute or two
- Add leek & mushrooms, sautee until tender
- Add rice and 1/2 tsp of salt, stir, sautee for a about a minute
- Add 3 or 4 tbsp of white wine, stir for a minute or two
- Add stock, stir & cover. Once the pressure's up, cook for **7 minutes**.
- Let the pressure bleed off slowly

•Fluff up with a fork and serve.

Note:

1. Any rice will do, cooking times may vary.
2. This can be upgraded into a quick paella - just add use a couple of tablespoons of [sofrito](#), some vegetables & protein (chicken, etc).
3. This is also a great way to turn leftovers into something special.
4. Other options: celery (diced), chorizo, sausage, chile peppers, spices you like.
5. Been doing this lately using duck fat in lieu of olive oil. Wow!