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Sunshine Rice

- 1 1/2 Tbsp vegetable oil
- 1 1/4 Cup celery, with leaves, rinsed and finely chopped
- 1 1/2 Cup onion, finely chopped
- 1 Cup water
- 1/2 Cup orange juice
- 2 Tbsp lemon juice
- Dash hot sauce
- 1 Cup instant white rice, uncooked
- 1/4 Cup slivered almonds

- 1) Heat oil in a medium-sized saucepan. Add celery and onion, and sauté until tender (about 10 minutes).
- 2) Add water, juices, and hot sauce. Bring to a boil over high heat.
- 3) Stir in rice, and bring back to a boil. Cover and turn heat down to simmer until rice is tender and liquid is absorbed, about 5–10 minutes.
- 4) Stir in almonds. Serve immediately.

Makes 4 Servings