



GARLIC PEPPER RICE

A slightly different rice dish. Adjust the garlic and pepper according to your own taste. Keep in mind Kampot pepper is so flavorful it can quickly overwhelm the garlic. This can be made vegetarian by substituting the beef broth for water or vegetable broth.

- 1 cup rice
 - 2 cups beef broth
 - 6-8 garlic cloves, minced
 - 1/2 tsp cracked black Kampot pepper
 - 2 Tbl butter
 - 1 Tbl flat-leaf parsley, chopped
1. Melt butter in saucepan.
 2. Sautee garlic and pepper until garlic is almost brown.
 3. Add rice and cook for a few minutes on medium heat.
 4. Add broth, or water, and bring to a boil.
 5. Cover and cook for about 15 minutes until rice is done.
 6. Plate while hot. Top with parsley.