**Brazilian Style Rice**

**Ingredients:**

2 white onions, peeled and cut into large pieces

¼ cup garlic

¼ cup olive oil

3 Tbsp. salt

5 cups rice

10 cups water

4 bay leaves

**INSTRUCTIONS**

1. Put the garlic and onions into the food processor and pulse until the onions are minced. Be careful not to turn it into paste.
2. In a large pot, heat the olive oil over medium heat.
3. Add garlic and onions and cook until they begin to slightly brown.
4. Add rice and salt, and cook for 2-3 minutes.
5. Pour in water and bay leaves. Reduce heat to low, cover, and simmer for 25-30 minutes, or until rice is cooked.