**Veggies - Rice Old School (in a pot)**

Ingredients:

* **Olive oil**
* 3-6 cloves **garlic**, minced
* 1-2 cups **rice**
* **Salt**
* **Pepper**
* **Water**

Direx:

* Coat the bottom of a sauce pan with **olive** **oil** and warm over medium-high heat.
* Sauté **garlic** until it turns golden brown and emits fragrance (about 1 minute).
* Pour **rice** into pan over the garlic. Add **salt** and **pepper**.
* Stir continuously until the rice begins to lighten in color (about 1 minute).
* Remove pan from fire to add just enough **water** to submerge the rice under a half inch of water.
* Bring to a quick boil.
* Reduce the flame to simmer. Cover pan.
* Return in 25 minutes to find fluffy, white rice.