**Name: Neling Arriola**

**BE111 ONO3**

****Local Red Rice

**Achiote' (Soak in water)**



* *I suggest you soak the achiote’ for several of hours to really get the color and taste. It taste so much better when it is really soak.*

**Black Pepper**



* *People mostly do measurements on how much to put black pepper in their rice, although I do not measure. I only stop when I feel like I have known it has been enough*.

**Salt**

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* *Same thing with salt. I know when to stop and when to keep pouring. But it taste much better when it is a bit salty.*

**Salad Oil**



* Salad oil should be measured because you do not want to over oil your rice.