

Tib's Garlic and Rice Soup

1 cup white rice

2-1/2 quarts water

2 teaspoons olive oil

4 tablespoons soy sauce

1 whole pod of garlic

1 tablespoon Tony Chachere's Creole seasoning

5 dashes of Tabasco

...drop whole garlic pod in 2 ½ quarts of water brought to boiling in a three quart saucepan on medium stove... Boil for 15 minutes...then remove garlic and peel/ chop...add rice and all other ingredients to water and continue to boil for 5 minutes...add back chopped garlic. Simmer soup for 15 minutes.

Makes 4 generous southern portions

Laissez Bon Temps Roulez!