RICE & GRAINS

Arborio Rice

Plain Arborio rice cooked with butter and broth.

Ingredients

1 cup white Arborio rice

1½ cups water or broth

1 tbsp butter, oil, or margarine

Salt, to taste

Directions

1. Combine the rice, liquid, butter, and salt in a pot with a tight-fitting lid.
2. Bring to a boil and stir once. Cover, reduce to a simmer, and cook for 20 minutes.
3. Remove from the heat and let stand, covered, for 10 minutes. Fluff with a fork and adjust the salt.