RICE & GRAINS

Basmati Rice

A rinse, a soak, and a covered rest for fluffy rice.

Ingredients

1 lb basmati rice

1 pint fresh water, plus water for rinsing and soaking

Pinch of salt

Directions

1. Rinse the rice in a large bowl, changing the water until it runs clear. Cover with fresh cold water and soak for 30 minutes.
2. Drain, then add the rice, measured water, and salt to a medium pot. Bring to a boil over medium heat.
3. Cover tightly and cook over low heat for 10 minutes. Leave the lid in place and turn off the heat. Rest on the burner for 5 minutes.
4. Check that the water has been absorbed. Fluff with a fork and serve.