

Instructions for Basmati Rice

Things You'll Need

1 lb. basmati rice

Large bowl

Medium sized pot with a tight-fitting lid

1 pt. of fresh water

Pinch of salt

Fork

Wash the rice by pouring it into a large bowl, then filling it with cold tap water. Change the water several times, to remove any excess starch. The water will become clearer each time you change it. Once there is no more clouding, drain and fill the bowl with fresh water. Allow the rice to sit in the cold water for 30 minutes.

Bring the water and rice to a boil over medium heat. Cover with the lid.

Reduce the heat to low, and let the rice continue cooking for 10 minutes.

Do not stir the rice during the cooking phase. Leave the lid intact, and do not lift it to peek.

Turn off the heat, leave the lid in place. Allow the rice to sit, still on the burner, with no heat applied for 5 more minutes.

Remove the lid and verify that all the water has been absorbed by the rice.

Fluff with a fork, and serve immediate