

# WHITE RICE



## INGREDIENTS

- 1 tsp oil or another cooking fat
- 1 cup long grain rice (Jasmine is what I used but you could also use Basmati)
- 1½ cups water or stock
- 1/2 tsp salt

## DIRECTIONS

- 1 Place oil into deep pot, and bring to heat over medium heat.
- 2 Add Jasmine rice and stir to coat.
- 3 Add water or stock and bring to rapid boil. Reduce heat immediately to 20% (2 out of 10 on my stove), and place tight-fitting lid on top of the pot.
- 4 Set a 16 minute timer.
- 5 After 16 minutes, remove rice from heat, fluff rice with a fork or spoon, and return lid to the rice, keeping the pot off the heat.
- 6 Set another 10 minute timer. Serve and enjoy!

WORKING TOGETHER:

