

Simple Basic White Rice

2 cups (370 grams) white Basmati or Persian rice

2 teaspoons salt

2 tablespoons oil (canola or other vegetable oil)

4 cups (946 ml) *cold* water

Directions:

Put the rice into a colander/sieve and wash the rice. Let excess liquid drip off but no need to drip dry. Take a pot with a lid, deep enough for six cups cooked rice, which is what you end up with with this amount of dry rice. You can halve the recipe if you wish. Place washed rice, salt, oil and cold water in pot, stir together. Cover the pot and bring rice to the boil, keep an eye on it till it boils, stir pot once, replace lid and immediately lower flame to low simmer. Cook rice for 15 minutes (time it!) and turn off flame under pot but leave pot on turned off burner. Let sit another 10 minutes and fluff with two forks, all the way to the bottom of the pot so all the rice is "fluffed", which prevents clumping. Serve hot.