

Marie Saba

from my kitchen to yours

Perfect White Rice

Ingredients:

- 2-3 tablespoons olive oil (or clarified butter)
- 1 clove garlic, peeled
- 1 cup Basmati rice
- 1 teaspoon salt
- 2 cups water

Instructions:

- 1** In a saucepan with tight-fitting lid, heat oil over medium heat. Add garlic and cook, flipping garlic occasionally to prevent burning, until lightly browned. Leaving garlic in the oil, add 1 cup rice and 1 teaspoon salt. With a wooden spoon, stir the rice in the hot oil until the rice turns a chalky white color.
- 2** Add 2 cups water. Increase heat to high and bring to boil. Immediately reduce heat to low, cover with lid, and simmer on low for 20 minutes or until all water is absorbed. Remove garlic and discard. Fluff with a fork and serve.

