



HOT STEAMY BASMATI RICE

SERVES: 4

PREPARATION TIME: 2 TO 3 MIN

COOKING TIME: 10 TO 12 MIN

INGREDIENTS

- **BASMATI RICE - 1 CUP**
- **WATER-----POT HALF FULL OF THE WATER.**
- **ONE MEDIUM SIZE PASTA MAKING POT WITH STRAINER (MY CHOICE)**
OR
- **ONE MEDIUM SIZE REGULAR PAN WITH LID**

COOKING METHOD

- WASH RICE THOROUGHLY AND KEEP IT ASIDE. LEAVE SOME WATER IN IT TO SOAK.
- FILL WATER IN PASTA POT (HALF OF THE POT) SHOULD KEEP PASTA STRAINER IN THE POT TOO.
- PUT THAT POT ON COOKING GAS AND KEEP THE HEAT ON HIGH.
- ONCE WATER STARTS BOILING PUT SOAKED RICE IN THE POT
- LET IT BOIL FOR COUPLE OF MINUTES AND THEN LOWER THE HEAT.
- ONCE BOILING HARD, WATER MIGHT SPILL. YOU CAN TAKE THE LID OFF AND KEEP THE HEAT LOW.
- TAKE THE STRAINER OUT AND THROW EXTRA AMOUNT OF WATER FROM BOTTOM OF THE PAN (LEAVE LITTLE BIT OF WATER TO KEEP THE RICE HOT AND STEAMY)
- CHECK ON RICE WHETHER COOKED OR NOT, PICK COUPLE GRAIN OF RICE WITH FINGERS AND CRUSH THEM. IF THEY GET CRUSH EASILY, THAT MEANS RICE IS COOKED. (READ THE TIPS PLEASE)
- TURN THE HEAT OFF AND KEEP THE POT COVERED.
- RICE IS READY AND CAN BE SERVED HOT WITH ANY KIND OF CURRY DISH OR LENTILS.
- TO KEEP RICE HOT AND STEAMY, KEEP THE POT ON STOVE ON LOWEST HEAT KEEPING SOME WATER IN THE POT BOTTOM.

OR IF YOU ARE USING A REGULAR PAN

- FOR ONE CUP RICE PUT 5 CUP OF WATER IN THE MEDIUM SIZE POT WITH LID
- KEEP POT ON COOKING STOVE AND LET THE WATER BOIL.
- NOW PUT SOAKED RICE IN THE BOILING WATER AND COVER IT.
- WATER MIGHT START SPILLING OUT OF THE POT IN COUPLE MINUTES, TAKE THE LID OFF AND LET IT COOK.
- NOW YOU CAN PUT THE HEAT ON LOW AND LET IT COOK FOR 4 TO 6 MIN.
- CHECK ON RICE WHETHER COOKED OR NOT, TRY TO CRUSH COUPLE OF RICE GRAIN WITH THE FINGERS.
- IF COOKED THEN STRAIN EXTRA WATER IN STRAINER AND THEN KEEP THE COOKED RICE IN POT. (READ THE TIPS PLEASE)
- TO KEEP IT WARM, KEEP THE POT COVERED

TIPS: RICE SHOULD LOOK SEPARATED FROM EACH OTHER. FOR THAT YOU CAN ALWAYS LEAVE RICE LITTLE BIT UNCOOKED. IT WILL BE FULLY COOKED WITH STEAM SINCE WATER IS IN THE BOTTOM OF THE PAN) WHILE KEEPING THE POT ON STOVE ON LOWEST HEAT. (PASTA POT WAY)

OR

IN REGULAR PAN TO GET SEPARATED TYPE RICE LEAVE THE RICE LITTLE BIT UNCOOKED AND TURN THE GAS OFF. KEEP THE POT COVERED. RICE WILL BE FULLY COOKED WITH STEAM.

I TRY MY BEST TO WRITE THIS RECIPE CLEAR AND EASY TO FOLLOW BUT IF THERE IS ANY CONFUSION PLEASE CONTACT ME.

ENJOY THIS VERY HEALTHY AND NUTRITIOUS SPINACH MUNG DAL WITH HOT AND STEAMY BASMATI RICE.