



Basic Steamed Rice

Season: All

Serves: 30 tastes in the classroom or 6 at home

Note: This recipe makes 4–5 cups of cooked rice.

Equipment:

metric measuring cup
sieve
medium saucepan with lid
fork

Ingredients:

1½ cups jasmine rice
3 cups water

What to do:

1. Wash the uncooked rice in the sieve under running water, until the water runs clear.
2. Combine the water and rice in the saucepan.
3. Bring it to the boil and cover it with a tight-fitting lid, then reduce heat to as low as possible.
4. Cook for 10 minutes.
5. Remove the rice from the heat and allow it to sit for 10 minutes, covered.
6. Fluff it with a fork before serving.

