



## 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.

