

Basic Rice Cooking – No Rice Cooker

Ingredients:

- 1 cup long grain rice
- 2 cups water

Tool:

- A saucepan or pot with lid

Steps:

- Rinse the rice with water for 2 or 3 times to get rid of any dirt and impurities.
- For every cup of long grain rice, add 2 cups of water.
- Bring the water and rice to boiling, cover with lid and turn the heat to simmer or very low flame.
- Let the rice cook with lid covered for about 20 to 25 minutes or until the rice absorb all the water and become tender.
- During this process, if the water boiling and overflow, keep the lid tilted to allow steam to escape.
- Remove from heat and let it sit with lid covered for about 15 minutes.
- Serve it with any dishes.