

# HOW TO MAKE THE PERFECT POT OF RICE AT HOME (WITHOUT A RICE COOKER)

This is my tried and true method for cooking rice at home—no rice cooker needed. It comes out perfectly every time, and it only takes about 20 minutes. - *Michelle Minori, R&D Chef at Off the Grid*

## INGREDIENTS

<b>Jasmine rice</b>	1 cup
<b>Water</b>	1.5 cups
<b>Salt</b>	dash / small pinch

## TOOLS

**Small pot**  
**Strainer**  
**Measuring cup**  
**Spoon to stir**  
**Fork to fluff**

## PREPARATION



Fill a small pot with 1.5 cups of water and a small pinch of salt. Bring to a boil.

While the water is warming, place your rice in a fine mesh strainer and rinse under cold water until the water runs clear (about 20 seconds).

Once the water comes to a boil, add the rinsed rice and stir with a spoon. Once the water comes back to a boil turn the heat to the lowest setting and cover with a lid. (If you have an electric burner you may want to turn the heat down to low as soon as you add the rice).

Set a timer for 15 minutes, letting the rice cook on the lowest heat setting.

After 15 minutes you can check your rice by placing a fork or spoon inside and pushing some rice aside to make sure there isn't a ton of water left in the pan (it should look dry). If there is a lot of water left, let it cook for a couple more minutes.

At this point, keep the pot covered, but remove it from the heat and let it sit for 5 more minutes. This part is important to let the rice continue to absorb water as it rests.



After 5 minutes you can remove the lid and fluff your rice with a fork.

The rice should be perfectly cooked with all of the grains nicely separated and fluffy.

