

## **Plain Savory Rice Recipe**

**(Indian Namkin Chawal Recipe)**

**Ingredients:** Serves 2-4

1¼ cups long grain rice  
2 teaspoons ghee  
2½ cups hot water  
1 teaspoon salt

**Method:**

Wash rice well if necessary. Drain in colander for 30 minutes. Heat ghee in a heavy-based saucepan with a well-fitting lid. Add rice and fry, stirring for about 2 minutes. Add hot water and salt, stir and bring quickly to the boil. Turn heat very low, cover tightly and cook, without lifting lid or stirring, for 20-25 minutes. Lift lid to allow steam to escape for a minute or two, then lightly fluff up rice with fork, taking care not to mash the grains, which will be firm and separate and perfectly cooked. Dish up using a slotted metal spoon rather than a wooden spoon, which will crush the grains. Serve with curries or other spiced dishes.

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