

Pot Roasted Rice Recipe

Ingredients:

A cups medium grain rice
2 tablespoons peanut oil or lard
1 3/4 cups hot water

Method:

If rice needs washing, wash well and drain for 30 minutes or until dry. Melt lard or heat oil in a heavy saucepan with a well-fitting lid. Fry rice, stirring gently with a metal spoon, for 10 - 15 minutes or until rice becomes opaque and turns golden. Add hot water, bring to boil, then reduce heat to very low. Cover tightly and cook for 20 minutes. Serve with other dishes.

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