

Stovetop Rice

Ingredients

- 1/2 cup rice
- 3/4 cup water (rice to water ratio is 1:1.5)

Directions

- put unrinsed rice and water together in a pot
- bring rice and water to a simmer over medium high heat, uncovered.
- when the rice and water is foamy with a few bubbles, turn it down to low and cover tightly with a lid.
- cook for 12 minutes. Do not lift the lid.
- when done, take off the heat and let stand, lid on, for 5 minutes.
- open the lid and let steam off, and add any spices or flavorings, such as butter and garlic and salt.

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