



Rice

Prep Time : 5 mins

Cook Time : 30 mins

Servings : 1 Large Bowl

INGREDIENTS

- 1 Cup of Rice
- 2 Cups of water
- Oil
- Salt
- Chicken Consommé
- Black Pepper
- Turmeric – for the yellow rice eaters

DIRECTIONS

1. Add a little of oil to cover the bottom of the pot
2. Add in the rice and leave on the flame for a min
3. Add in the water and spices
4. Once it starts to boil put the lid for around 5 minutes
5. Put it on a low flame for around another 5 min
6. Leave the lid on for the steam to continue cooking it
7. Optional to wrap the lid in a tea towel and then cover the pot

NOTES :

The ratio is double water to rice e.g. 1.5 cups rice would be 3 cups water. To prevent it clumping together, once it finishes cooking add in a little bit of cold water and mix it

Rice is a classic side dish which is almost a requirement in any Sephardi and Middle Eastern house. The colour you choose, however, is up to you!