

White Rice
From the Cook's Life
Serves 4, easy to double

2 cups water

1 cup rice

Bring water to boil in a 2- or 3-quart pot over high heat, covered. When water boils, immediately turn the heat as low as your stove will go. Add rice, stir once and put the lid on the pot. Set a timer for 15 minutes.

Watch the pot for a minute or two to make sure the starch in the rice won't make bubbles that creep to the top and run down the outside. If this happens, lift the lid, stir once, and re-cover the pot.

Now, leave the rice alone. Don't stir it. Don't uncover it.

After 15 minutes, check on the rice. Lift the lid and use a spoon to pull back a small section of the rice from the edge of the pan. If there is unabsorbed water in the bottom, replace the lid and cook for another 5-7 minutes.

When rice is done, all the water will be absorbed and the grains of rice will be tender and slightly sticky, but not gummy. If rice still seems too wet, give it a few more minutes to cook.

Fluff the rice and serve hot. Leftovers can be reheated in the microwave, though the rice will never be as fluffy and moist as it is the first day.