FOOL-PROOF RICE

Time: 45 minutes
Serves: 4

Ingredients
2 cups Basmati rice
2 teaspoons vegetable oil
1/2 teaspoon salt

Directions
Rinse the rice under warm water three or four times to wash off the extra starch. Leave the rice to soak in warm water for 30 minutes, this helps the rice remain fluffy when cooked.

Pour the water into a heavy-bottomed pan, add the oil and salt and bring to a boil. Add the rice to the pot and let it cook, uncovered at a full boil until you can break a grain of rice between your fingers, about 7 minutes.

Drain the rice and serve.

If using brown rice:

Let the rice soak overnight for very light and fluffy rice.

Cook the rice for about 15 minutes.