



Tip for Making Perfect Rice



heaping cup(s) rice

scant cup(s) water

1 T butter

1 t salt

Decide how much rice you need based on the chart on the box/bag of rice. (When making rice, always measure twice as much water as rice.) Here's the trick: measure the rice using "heaping" cups and measure the water using "scant" cups. Pour both into pan; add butter and salt. Stir. Bring to a rolling boil over high heat. Stir again.

Cover with tight-fitting lid and turn heat to low. Cook for 20 minutes on low. Remove from heat, keeping lid on pan, and let sit for 5 minutes. Fluff with fork and serve.