Rice Basics: Jasmine, Basmati, and Brown

Quick · Serves 4

Ken's note: TBD

Three everyday rices with water ratios. Use a tight-fitting lid and don't lift it while the rice cooks.

Ingredients

Jasmine (soft, a little sticky; good for Asian dishes, Pad Thai sides, curries)

- 1½ cups jasmine rice
- 1¾ cups water
- ½ tsp salt (optional)

Basmati (long, separate grains; good for curries, butter chicken, pilaf)

- 1½ cups basmati rice
- 2¼ cups water (1½ cups water per cup of rice, or 1¾ if you soak first)
- ½ tsp salt (optional)
- 1 Tbsp butter or oil

Brown (nutty and chewy)

- 1½ cups long-grain brown rice
- 2½–3 cups water
- ½ tsp salt (optional)

Method

1. Rinse the rice in a bowl or sieve until the water runs mostly clear. Combine with the water in a saucepan, bring to a boil, then cover and cook on the lowest heat 12–15 minutes. Remove from the heat and steam, covered, 10 minutes. Fluff.
2. Rinse until the water runs clear, then soak 20–30 minutes if you have time and drain. Combine with the water, salt, and butter, bring to a boil, cover, and cook on the lowest heat 12–15 minutes (10 if soaked). Rest, covered, 10 minutes. Fluff with a fork.
3. Rinse briefly. Bring the rice and water to a boil, cover, and cook on the lowest heat 40–45 minutes, until the water is absorbed. Rest, covered, 10 minutes. Fluff. Or cook it like pasta: boil in lots of salted water for 30 minutes, then drain and steam covered 10 minutes.
4. **Adding flavor:** cook in chicken stock; add a bay leaf, a cinnamon stick, or a strip of lemon peel; stir in cilantro and lime; or toast the dry rice in butter first for pilaf.

Notes

Serving. with Ropa Vieja and Cuban Black Beans, Butter Chicken, Mole, curry, Mongolian beef, or any saucy main. Leftovers keep 4 days in the fridge; reheat with a splash of water.