



Indian Basmati rice

Ingredients

- 1½ cups basmati rice
- 2 tablespoons vegetable oil
- 1 (2-inch) piece cinnamon stick
- 2 green cardamom pods
- 2 whole cloves
- 1 tablespoon cumin seeds
- 1 small onion, thinly sliced
- 2½ cups water
- 1 teaspoon salt, or to taste

Instructions

1. Soak the rice:

Rinse the basmati rice well, then place it in a bowl and cover with water. Let it soak for 20 minutes. This helps the grains cook evenly and stay separate.

2. Toast the spices:

While the rice is soaking, heat the oil in a large pot over medium heat. Add the cinnamon stick, cardamom pods, and cloves. Stir in the cumin seeds and toast for about 1 minute, until the spices are fragrant.

3. Cook the onions:

Add the sliced onion and sauté until soft and deep golden brown, about 10 minutes. This step adds a rich, slightly sweet flavor to the rice.

4. Add the rice:

Drain the soaked rice and stir it into the pot. Cook for about 3 minutes, stirring often, until the rice is lightly toasted and coated in the spiced oil.

5. Simmer:

Pour in the water and add salt. Bring to a boil, then reduce the heat to low. Cover and simmer for about 15 minutes, or until all the water is absorbed.

6. Rest and fluff:

Let the rice sit, covered, for 5 minutes off the heat. Then fluff gently with a fork and serve.