



“Diri Blan”

White Rice

Ingredients:

3 cups Jasmine White Rice
6 cups Water
4 tbsps. Vegetable Oil
1 Small Onion
1 tsp. Garlic Powder
1 - 1 ½ tsp Salt
3 tbsps. Butter

Directions:

1. Pour about 4 tbsps. of vegetable oil in a pot, enough to coat the bottom, along with 1 small finely diced onion. Bring to a medium heat and sauté onions until translucent for about 2-3 minutes. Do not let onions brown or develop color.
2. Once onions are translucent, add 6 cups of water and 1 tsp. of garlic powder to the pot. Depending on your preference for salt, add either 1 tsp. or 1 ½ tps. of salt to the water. Increase the heat to high to bring water to a boil.
3. Once water reaches a roaring boil, add in 3 cups of rice and stir. Every 2- 3 minutes, continue to stir as water starts to dry. When liquid is close to drying but there is still a layer above the rice, reduce heat to medium and add 3 tbsps. of butter. Mix well to fully melt and incorporate the butter.
4. When the liquid reaches the level of the rice, yet the rice still looks moist, cover the pot with its lid and bring the heat down to a low simmer. You don't want it on the lowest setting, but maybe about 1 -2 settings above low. Simmer on low for about 20 minutes and resist the urge to lift the lid off the pot.
5. After 20 minutes, shut off the stove and let it stand for about 5 more minutes. Then, your rice is ready to be served.