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How to Boil Rice, Oma's Easy Way

Ingredients

- 1 cup long-grain rice
- about $\frac{3}{4}$ tsp salt

Instructions

1. In a medium pot, put about 2 - 3 inches of water. Add salt. Bring to rolling boil.
2. Add rice. Boil, uncovered, stirring occasionally for 10 minutes. (Boil brown rice for 20 minutes)
3. Drain rice into sieve. Put about 1 inch of hot water into pot. Place sieve (with rice) on pot.
4. Bring water to boil. Place lid on top of sieve, reduce heat, and steam rice for 10 minutes. Make sure water does not boil away - add more if needed. (Steam brown rice for 20 minutes.)
5. Serve or keep hot over steam.
6. Makes 3 - 4 servings