

Jeera Rice

(10 servings)



Ingredients:

- 4 cups Basmati long-grain white Rice, cleaned, washed, soaked in water for 30 minutes and drained.
- 5 $\frac{1}{3}$ tbsp pure Canola oil
- 5 $\frac{1}{8}$ tsp Cumin seeds
- 6 green Cardamom pods
- 5 whole Cloves
- 3 Bay leaves
- 3 tsp Salt
- 10 $\frac{2}{3}$ cups Water
- 1 $\frac{1}{2}$ " piece of Cinnamon stick

Method:

- Heat the oil in a pot on medium flame.
- Once it's hot, toss in the cloves, cardamoms, bay leaves, cinnamon stick and cumin seeds.
- Allow the cumin seeds to crackle.
- Once they stop crackling, fold in the drained rice and cook on medium flame, stirring constantly for 4 minutes.
- Stir in water and salt, mix well and bring to a boil.
- Lower flame and allow to cook until all the water has been absorbed and the rice is cooked.
- Remove from heat and serve with the main meat dish.