

Pineapple Rice

Ingredients:

- 1½ cups Water
- 1 (8 oz) can crushed Pineapple in juice (1 cup)
- 2 tsp Sugar
- 1 tbsp unsalted Butter
- ½ tsp kosher Salt
- ¼–½ tsp red Pepper flakes
- 1 cup Basmati or Jasmine rice, not quick-cooking
- Juice of ½ Lime (about 1 tbsp)
- Fresh Cilantro, chopped

Directions:

In a small saucepan, combine water, pineapple, sugar, butter, salt, and red pepper flakes.
Cover and bring to a simmer over medium heat.
Stir in rice and bring back to a simmer.
Reduce heat to low, and simmer, partially covered for 15 minutes or until all of the water is absorbed.
The rice will be almost done with a slight bite to it.
Remove the saucepan from heat and let the rice steam another 5 minutes, covered.
Fluff rice with a fork.
Stir in lime juice and chopped cilantro. (I love cilantro so I usually go heavy but you can add as much as you like).