

INDIAN STYLE BASMATI RICE

Prep Time: 10 Minutes

Cook Time: 25 Minutes

Ready In: 45 Minutes

Servings: 12

This is a savory Indian style rice dish flavored with whole spices and fried onions.

Soaking the basmati rice before cooking makes all the difference.

Make sure you warn people not to bite into the whole spices!

Ingredients:

3 cups Basmati rice
4 tbsp vegetable oil
2 (2 inch) pieces cinnamon stick
4 whole cloves
2 tbsp cumin seed
2 tsp salt, or to taste
3 cups water
2 small onions, thinly sliced

Directions:

- 1.** Place rice into a bowl with enough water to cover. Set aside to soak for 20 minutes.
 - 2.** Heat the oil in a large pot or saucepan over medium heat. Add the cinnamon stick, cloves, and cumin seed. Cook and stir for about a minute, then add the onion to the pot. Sauté the onion until a rich golden brown, about 10 minutes.
- Drain the water from the rice, and stir into the pot. Cook and stir the rice for a few minutes, until lightly toasted. Add salt and water to the pot, and bring to a boil. Cover, and reduce heat to low. Simmer for about 20 minutes, or until all of the water has been absorbed.

Let stand for 5 minutes, then fluff with a fork before serving

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