

## Coconut Rice with Lime

### **Ingredients:**

4 cups Jasmine Rice  
28 oz Coconut Milk  
3 cups Water  
1 tsp Sea Salt  
2 Limes - juiced

### **Directions:**

Wash the rice well in a strainer under cold running water, until it runs clear.  
Place the rice in a heavy bottomed pot with a lid.  
Add the coconut milk, water and sea salt.  
Stir well.  
Bring the pan to a boil, give it a quick stir then add the lid to the pan.  
Turn the heat to low and simmer, stirring occasionally, for 15 minutes.  
Turn off the heat, stir and then cover again and let the rice stand for 10 minutes.  
This helps the absorb all the moisture and makes the rice fluffy rather than mushy.  
Fluff the rice with a fork, add the lime juice and season to taste.  
Fluff again and serve.