

# Indian Saffron Rice

## Ingredients

---

- 2 c Water (boiling)
- 2 T Butter
- 1 c Long-Grain Rice (not rinsed)
- 1 t Salt
- 1/8 t Saffron Threads

## Instructions

---

1. Steep the saffron in 1/2 cup boiling water.
2. In a skillet melt the butter over medium-high heat. Stir in the rice and salt. Cook, stirring constantly, until the rice begins to absorb the butter and becomes opaque, but do not brown the rice.
3. Quickly pour in the remaining 1 1/2 cups boiling water along with the saffron water to the rice cooker insert. Cook rice in the cooker until it is done. Fluff rice and serve.