

Indian Basmati Rice

Ingredients

- 1 1/2 c Basmati Rice
- 2 T Vegetable Oil
- 1/2 t Ground Cinnamon
- 1/2 t Ground Cumin
- 1/4 t Ground Cloves
- 1/8 t Ground Cardamom
- 1 1/2 t Salt
- 2 1/2 c Water

Instructions

1. Place basmati rice in a medium sized bowl, covering it completely with water. Let it sit for 20 minutes, and then drain the rice.
2. Heat vegetable oil in a saucepan over medium high heat. Add cinnamon, cumin, cloves and cardamom to oil and stir until all combined.
3. Add rice to saucepan and stir until completely coated with spices, about 2 minutes. Transfer mixture into a rice cooker and mix in salt. Pour water over the top and mix well.
4. Put the lid on and start rice cooker. Once the rice is done fluff with a fork and serve.