

Jeera (Cumin Rice)

Serving 4

INGREDIENTS:

◦ Basmati Rice	1 ½ cups
◦ Cumin Seeds	2 teaspoons
◦ Ghee or Sunflower Oil	1 ½ tablespoons
◦ Bay leaf	1
◦ Black cardamom	1 , 2- 3 strands of mace (javitri)
◦ Cinnamon	2 two inch to cook
◦ Salt to taste	

PREPARATIONS:

- *Wash rice thoroughly and soak in water for half an hour. Drain.*
- *Heat ghee or oil in a pan. Add cumin seeds, bay leaf, cardamom, mace and cinnamon. When cumin seeds crackle, add the rice. Add salt to taste.*
- *Stir till ghee coats every grain of rice and it looks glossy. Add three cups of water. Bring to a boil. Stir once. Reduce heat to minimum and cover the pan with a lid. Leave a little gap, otherwise water will boil over.*
- *Rice will be done when holes appear on the surface and water has been completely absorbed. Fork the rice out onto a serving dish. This will separate each grain. Serve hot with any curry.*