

Basmati Rice

2 cups white basmati rice
1½ tbsp vegetable oil or butter or a combo
½ tsp ground turmeric or saffron
1 rounded tsp kosher salt
3 cups water
½ to ¾ cup raisins
½ to ¾ cup toasted sliced almonds *
Chopped fresh coriander

Place rice in large bowl; add water to cover by a couple of inches. Swish gently with hands; drain off water. Repeat 3 or 4 times until water is clear. Cover rice with water again; let soak 30 minutes.

In large skillet or saucepan, heat oil over medium heat. Add rice, turmeric and salt; cook, stirring, about 1 minute. Add water and raisins. Increase heat to high; bring to boil. Reduce heat to lowest simmer possible. Cover with tight-fitting lid; cook 20 to 25 minutes or until water is absorbed and rice cooked. Let sit, covered, about 5 minutes. Fluff with fork. Transfer to serving platter. Garnish with toasted almonds and coriander.

Makes about 6 servings.

* To toast almonds, cook over medium-low heat in dry skillet until golden brown, about 3 minutes.