***COOKING WHITE RICE***

**For every one part of white rice, use approximately double (or slightly less for drier rice) that amount of COLD water.**

**For each 250 mL / 1 cup of rice, use about 2 mL of salt.**

1. Combine/stir together rice, salt and water in an appropriate size pot.
2. Bring to a boil on “Hi” (high) heat.
3. As soon as water begins to boil, stir the rice, cover the pot with a tight-fitting lid and turn heat to “Sim” (simmer).
4. Set your timer for 15 minutes and allow rice to cook undisturbed – DO NOT PEEK.
5. After 15 minutes, remove pot from heat and check that all water has been absorbed and rice is tender but firm.
6. Replace lid to contain heat and steam and set aside until ready for use.

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