

SATPREET'S BASMATI RICE

- Ratio = 1 : 1.6 water
 - Soak Rice 10-15 mins until rice is translucent shiny but is creamy opaque
 - Add salt to taste and a few drops of olive oil
 - Bring to boil
 - Cover
 - Turn heat down to lowest setting
 - Cook 10 mins (7 mins)
 - Fluff lightly
- serve w/ tab of butter and lemon juice

Instead of oil, use a tab of butter.
Use 1 tsp salt per 2 cups dry rice.

At the end, I will take a quick peek, and depending on how cooked the rice is, I'll either cook it for more minutes (if the rice is hard and there's still a bunch of water in the pot), or just let it sit off the fire with the lid on and steam further (if it needs just a tad more cooking), or let it sit with the lid cocked off to let steam escape (if it's fully cooked but needs to dry out a bit!). Letting it sit for 5-10 mins afterwards seems to do it good.

SADIE'S PERFECT RICE:

~~Don't~~ Rinse Rice before.

2 cups Rice (w/ Jasmine Rice, Thai)

Just a little more water than rice,
like $2\frac{1}{3}$ cups

Boil water + rice together in pot w/ lid on,

Turn down heat low when it gets boiling

let cook ~ 20 mins.

Don't stir, don't open more than necessary.