



THE PERFECT WHITE RICE (CUBAN STYLE)

Yield:

3-4 servings

My family's go-to recipe that always gives us fluffy, perfect white rice!

Ingredients

- 1 tsp olive oil
- 1 cup long-grained rice
- 2 cups water
- 1/2 tsp salt (or to taste)

Instructions

1. Heat a medium saucepan that has a lid over medium-high heat. Add olive oil, warm until fragrant but not smoking, and then add the rice.
2. Toast the rice, stirring, for about 30 seconds. Then add the water and the salt. Stir.
3. Turn the heat up to high. Let the water boil away, NOT stirring the rice, until craters form on the top of the rice.
4. Once craters form and there is no water covering the top layer of rice, stir the rice once. Cover the pot and turn the heat to low.
5. Cook the rice for exactly 8 minutes (it is the magic number).
6. At 8 minutes, uncover the rice, fluff with a fork and enjoy!