



From the Culinary Company Kitchen

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Steamed Rice

Yield: 6 portions

INGREDIENTS	AMOUNTS
Cold Water	2 ½ cups
Jasmine Rice	2 cups

Process

1. Rinse rice under cold running water until much of the starch runs off and then drain
2. Combine cold water and rice in a 3 qt saucier and bring water to a boil.
3. Cover pan, reduce heat and continue to cook until rice is cooked and has absorbed all of the water (approximately 20 minutes).