

## Jasmine Rice



- 1 C jasmine rice,
- 1 1/2 C water,
- a dash of salt.

Bring water and salt to a boil in a covered saucepan on high heat. Add jasmine rice and stir. Lower heat to medium low (level 4 out of 10) and replace cover. Set a timer for 20 minutes. After the timer goes off turn off the stove but do not disturb rice. Set the timer for an additional 10 minutes. Now the rice is ready to eat. I always double or triple the recipe; leftover rice can be covered and refrigerated and reheated in the microwave or made into ham fried rice.