

# How to Make the Best Rice

1 CUP WHITE REGULAR LONG-GRAIN RICE  
2 TBSP. OLIVE OIL  
2 CUPS WATER  
SAUCEPAN WITH LID

Place rice and olive oil in a saucepan. On a medium heat stir rice until toasty (a light brown color).

Add water to rice and bring to a good boil. Cover and turn temperature to a low simmer and cook covered for 20 minutes.

When timer goes off, turn off heat and let rice sit covered and undisturbed for 5 minutes before serving. Makes 3 cups of cooked rice.

*“After getting Deb’s Recipe for Mexican Rice, I learned how to toast my rice before cooking. I have found that this method works better than rinsing my rice. This method is best for me because my rice is not sticky and serves up great! Thanks for this toasting trick, Deb!”- Tammy*