

## *Tammy's Rice Tips:*



*Rinse rice at least three times to reduce the starch. This keeps rice from clumping together.*

*Try broth (chicken, beef, vegetable) OR half vegetable or fruit juice in place of water.*

*Use cooked rice that has been chilled overnight in the refrigerator to make fried rice.*

### *Basmati Rice*

**1 CUP UNCOOKED BASMATI RICE**

**1 1/2 CUP WATER**

### *Jasmine Rice*

**1 CUP UNCOOKED JASMINE RICE**

**1 3/4 CUP WATER**

### *Texmati Rice*

**1 CUP UNCOOKED TEXMATI RICE**

**1 3/4 CUP WATER**

Heat rice and water to a boil. Reduce heat to low, then cover and simmer for 15-20 minutes.