

# Basic White Rice

★ 5.0 • Serves 5

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## INGREDIENTS

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- 1½ cups/300 grams medium- or short-grain white rice (see Tip)

## STEPS

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1. In a fine-mesh strainer, rinse the rice under cold running water for 30 seconds. Drain completely. Add the rice and 1¾ cups (400 milliliters) water to a heavy-bottomed small (2-quart) saucepan with a tight-fitting lid. Set aside to soak for at least 30 minutes and up to 8 hours at a cool room temperature.
2. Place the pot over medium heat, uncovered, and heat until the water bubbles vigorously around the edges of the pot. Cover, reduce the heat to the lowest possible setting and cook, without lifting the lid, for 15 minutes.
3. Remove the pot from the burner and let the rice rest, still covered, for 15 minutes. Uncover and gently fluff the rice to let excess steam escape: Using a paddle or wooden spoon, turn the rice over so the rice on the bottom is on top. Cover and let the rice rest for a final 5 minutes before enjoying.

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Source: <https://cooking.nytimes.com/recipes/1026602-basic-white-rice>