

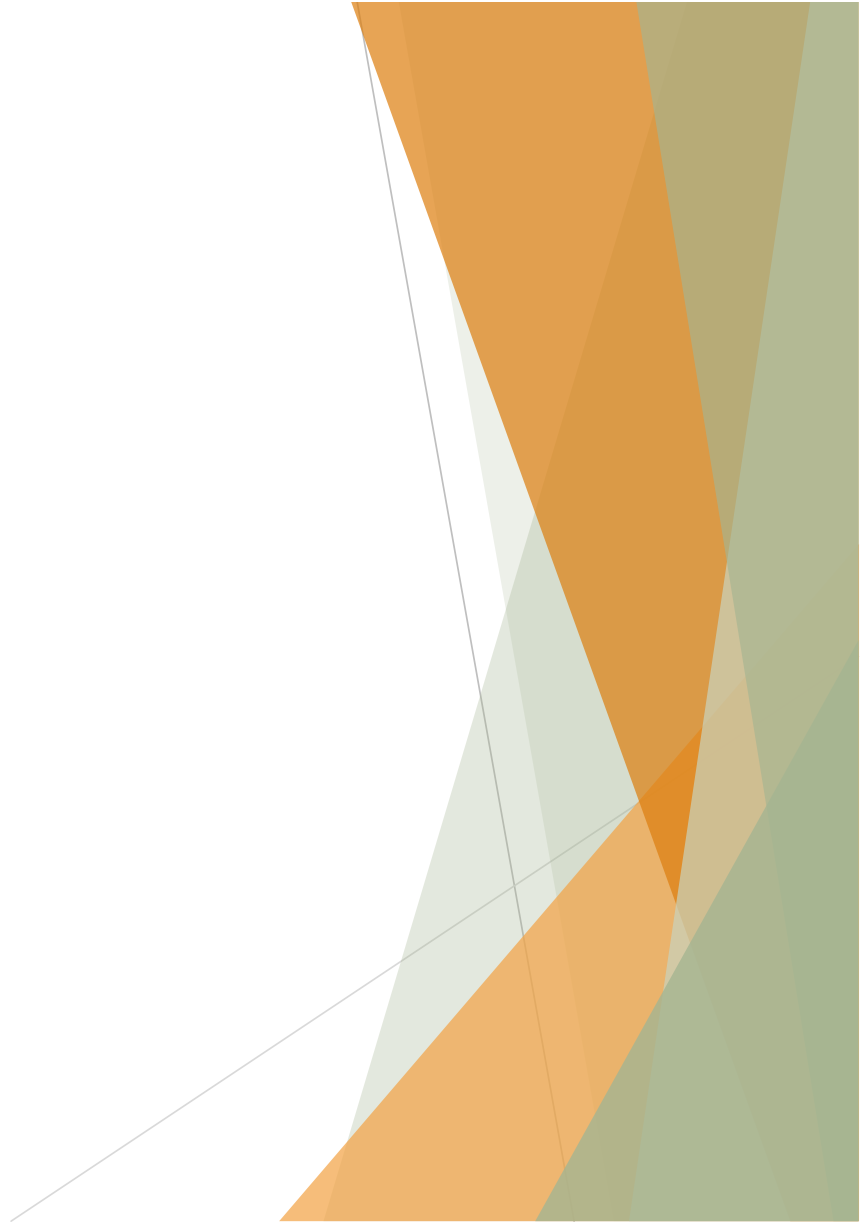
Japanese Rice

白ご飯

► **Ingredients (4 servings, about 4 cups)**

1 ½ cups short-grain white rice

1 ⅔ cups water

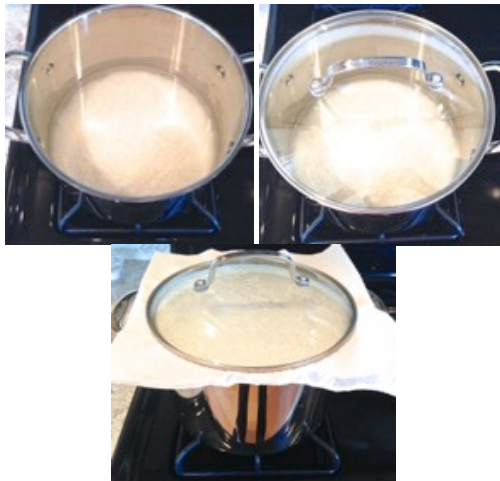


Wash



Put a strainer on a bowl. Put 1 ½ cups of dried rice into the strainer and swirl through the rice with your hand under running water. Drain as soon as the water turns a murky white color. Refill and repeat until the water in the bowl turns a clear color. Soak the rice in 1 2/3 cups of water in a bowl for 30 minutes at room temperature.

Cook



In a deep pan, put the soaked rice with the soaking water. Put a lid on and cook over high heat.

Once it boils, turn the heat down to very low and cook for 10 to 12 minutes. Check inside of the pan. If there is still water, put the lid back and cook 2 more minutes and then check again.

When there is no water left in the pan, turn the heat off, put a kitchen towel under the lid and steam for 10 minutes. This makes the rice softer. Stir carefully from the bottom of the pan.