

Perfect White Rice



Make perfect white rice every time with this recipe from "Martha Stewart's Cooking School."



Servings: 4

Ingredients

- 1 cup long-grain white rice
- 1/2 teaspoon salt

Directions

Bring 1 1/2 cups water to a boil in a medium saucepan. Stir in rice and salt and return to a boil over medium-high heat.

Reduce heat to a simmer, cover, and cook until rice is tender and has absorbed all the liquid, 16 to 18 minutes (check only toward the end of cooking time). The rice should be studded with craters, or steam holes, when it is ready.

Remove from heat and let steam, covered, for 10 minutes. Then fluff with a fork and serve.