Ginger Rice

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* **ACTIVE:**10 MIN
* **TOTAL TIME:**25 MIN
* **SERVINGS:**4

*This fragrant, ginger-scented basmati rice is versatile enough to pair with many Asian- and Indian-inflected dishes.*

1. **1 tablespoon unsalted butter**
2. **2 tablespoons minced peeled fresh ginger**
3. **1 cup basmati rice, rinsed**
4. **1 1/2 cups chicken stock or low-sodium broth**
5. **1/2 teaspoon salt**

In a medium saucepan, melt the butter. Add the ginger, rice, stock and salt and bring to a boil. Cover and cook over low heat for 12 minutes or until the rice is tender and the water has fully evaporated. Fluff the rice and serve.