

Rinse the Rice: Start by rinsing the rice under cold water to clean it.

Water-to-Rice Ratio: For every cup of rice, add 1¾ cups of water to a large saucepan with a tight-fitting lid. If you prefer slightly firmer rice, use 1 part liquid to 2/3 parts rice.

Boil Water and Add Salt: Bring the water to a boil and add a big pinch of salt.

Add the Rice: Slowly add the rinsed rice to the boiling water. Be cautious not to splash any boiling water out of the pot.

Stir Once: Use a wooden spoon to gently separate any clumps of rice. Avoid over-stirring, as it can make the rice sticky.

Simmer and Cover: Ensure the lid fits tightly on the pot. Turn the heat to its lowest setting and let the rice simmer for about 18 minutes. Do not uncover the saucepan or stir the rice during cooking.

Steam: After simmering, remove the pot from heat and allow the rice to steam in the covered pot for another 5 minutes.

Fluff with a Fork: Just before serving, gently fluff the rice with a fork to separate the grains. If the rice is done before you're ready to serve, place a folded towel over the saucepan, replace the lid, and set it aside. The towel will absorb excess moisture and condensation, preventing overcooked and mushy rice.