

# Basic Rice (Rice Maker)

## Ingredients

Long grain white rice .....	3 cups
Hot water .....	3 cups
Better Than Bouillon - Chicken .....	1 Tbsp.
Bay leaf .....	1
Butter .....	1/2 Tbsp.

## Directions

Wash **rice** thoroughly — Prepare **stock** with **Better Than Bouillon**

1. Wash **rice** thoroughly: Place **rice** in a fine-mesh strainer or bowl. Rinse under cold running water, gently agitating with your fingers, until the water runs clear (typically *3-4 rinses*). Drain well.
2. Combine **hot water** and **Better Than Bouillon** in a measuring cup, stirring to dissolve completely.
3. Transfer washed **rice** to rice maker pot. Add prepared **stock** and **bay leaf**.
4. Cook according to rice maker instructions (long grain white rice setting).
5. Once cooking is complete, let rice rest for *5 minutes* before opening.
6. Open rice maker, remove **bay leaf**, and gently fluff rice with a fork or rice paddle.
7. Add **butter** and gently fold into rice until evenly distributed. Serve immediately.

## Equipment Required

- Rice maker
- Fine-mesh strainer or large bowl
- Measuring cups and spoons
- Large measuring cup or bowl (for stock preparation)
- Rice paddle or fork (for fluffing)

## Mise en Place

- Measure **rice**
- Measure **hot water** and **Better Than Bouillon**
- Have **bay leaf** ready
- Have **butter** at room temperature for easier incorporation

## Ingredient Tips

- Long-grain white rice works best for this method
- Thorough washing removes excess starch and prevents gummy texture
- **Better Than Bouillon** adds depth without overwhelming the rice
- Quality **butter** makes a noticeable difference in final flavor
- **Bay leaf** should be removed before serving

## Preparation Tips

- Ensure **Better Than Bouillon** is fully dissolved before adding to rice maker
- Don't skip the washing step - it's essential for proper texture

- Let rice rest after cooking to allow steam to finish the process
- Fluff rice gently to avoid breaking grains
- Add **butter** while rice is still hot for best incorporation
- If rice seems too wet, let it sit with lid open for a few minutes
- If rice seems too dry, add a tablespoon of hot water and fluff again

## Make Ahead & Storage

- Cooked **rice** keeps refrigerated for *3-4 days*
- Reheat gently with a splash of water or broth to restore moisture
- Freeze cooked **rice** for up to *2 months*
- Cool to room temperature before refrigerating
- Store in airtight container
- Label container with date

## Serving Suggestions

- Serve as side dish with any protein
- Use as base for grain bowls and stir-fries
- Perfect accompaniment to saucy dishes
- Use leftover rice for fried rice (best with day-old rice)
- Add to soups and casseroles
- Reheat gently with additional broth for extra flavor