

2:1 ... Water : Rice

Rice is pretty straight forward. The ratio is 2:1, so if you want 3ish cups of cooked rice, you need 1 cup of uncooked rice and 2 cups of water. That ratio might change a tad from brand to brand so check the labels. Instant rice is also a different ratio, so check the box.

The rice will expand a bit as it cooks, hence $2+1 = 3$ ish.

All things being equal, I like old school rice.

- Guestimate finished desired volume (or pick a random container, can or cup)
- Use ratio of 1 rice : 2 water to measure out rice and water
- Wash the rice several times before cooking (rinse until water is clear - the cloudy, dusty stuff is mostly starch)
- Bring rice, water and your choices of goodness (Butter, Spices etc) to a boil
- Reduce to simmer (lowest setting will do) and cover for 10-15 minutes.
- With small amounts of seafood or light fish, bring rice to boil, turn down to simmer and place fish on top before covering. This will poach the fish very nicely.
- With larger amounts of seafood or fish, my Grandmother insists you fry it in a frying pan first, however I have been known to add a little extra water and boil the goodness until cooked, then begin the rice cycle.
- I've also been known to fry up bacon, garlic and onions in the pot prior to making the rice.

I lived in the woods for a decade.

When cooking for myself I'd often boil a can or 2 of kippers (salted, smoked, herring) in the water with my rice.

I loved eating that all day long.

I learned quickly - it doesn't smell that great. There were complaints.

Chase's favorite - a can or 2 of cream of mushroom soup added to the rice cycle.

I frequently make bottled salt pork - from super cheap pork loins.

I just add it to the normal rice cycle.

In 2019 / 2020 - it was a fan favorite with Clan Brown / Mayo.