

COOKING RICE

1. Use two cups of cold water for each cup of raw rice.
2. Use $\frac{3}{4}$ teaspoon of salt for each cup of raw rice.
3. Place the rice, water and salt in a medium/large pot.
4. Bring the water to boiling.
5. Place a cover on the pot and reduce the heat to a simmer.
6. Simmer for 17 to 18 minutes.
7. Turn the heat off and let the pot remain on the burner for 10 minutes.