

Spiced Basmati Rice - from Indian Cooking by Madhur Jaffrey

2 cups basmati rice
3 Tbsp vegetable oil
1 small onion
1/2 fresh, hot green chili
1/2 tsp very finely minced garlic
1 tsp garam masala
1 tsp salt
2 2/3 cups chicken stock

optional: white raisins, roasted and salted cashews

Wash rice in several changes of water until water is fairly clear. Add water to cover rice, and let it soak for half an hour. Drain in a sieve for 5 or 10 minutes.

Heat the oil in a heavy bottomed saucepan over a medium flame. When hot, put in the onion. Stir and fry until the onion bits have browned lightly. Add rice, green chilli, garlic, garam masala, and salt. Stir gently for a few minutes until all the grains are coated with oil. (You can stop here, and do the rest at the last minute.)

Add the stock, stir, and bring to a boil. Cover with a tight fitting lid, turn down the heat to low, and cook for 15 minutes (or however long you normally cook rice - it seems to depend on the pan).

If you want, you can add some white raisins to the hot rice. And you can quickly fry roasted and salted cashews in a separate pan, with a little cayenne, and add them too.

It's also good as a pilaf, with chicken pieces fried a little, like the cashews, and added at the end.