

## Indian Style Rice

2 cups long-grain rice, preferably Basmati  
8 cups water  
2 teaspoons salt  
2 cloves  
2 cardamom pods  
One 2-inch piece of cinnamon  
3 Tablespoon vegetable oil (or ghee if you have it)  
½ teaspoon dark mustard seeds  
½ teaspoon cumin seeds  
¼ teaspoon chili flakes  
1 medium onion, chopped  
3 chopped garlic cloves  
¼ teaspoon turmeric



Place rice in a sieve and run cool water through it to rinse it until the water runs clear. Soak the rice in cool water for 30 minutes. Drain.

Bring 8 cups of water and the salt to a boil in a large pot. Add the rice and stir. Add the cloves, cardamom and cinnamon and simmer for 10 minutes. Taste the rice to test if it is done to your taste; rice can take more or less time to cook depending on how old it is. If still too firm, cook a few minutes longer.

When the rice is cooked to your liking, drain the rice into a colander and rinse with cold water to stop it from cooking. Remove the cloves, cardamom and cinnamon and discard. Set the rice aside to drain.

In a pan large enough to hold the rice, heat the oil over medium-high heat. Add the mustard and cumin seeds and the chile flakes. Cook until the mustard seeds start popping; then add the onion. Sauté until the onion begins to brown, about 5-7 minutes.

Add the garlic and sauté another 2-3 minutes. Add the rice and mix well. Sprinkle the turmeric over the rice and mix well. Cook for another 3-4 minutes, stirring often.