

Aromatic Yellow Rice (Peelay Chaaval)

Serves 6

2 C. basmati or long grain white rice
16 oz water
1 1/4 t. salt
3/4 t. turmeric
3-4 whole cloves
1 inch cinnamon stick
3 bay leaves
3 T. butter, cut into small pieces

This recipe can be made in a rice cooker or using a large heavy pot on the stove.

1. Put the rice in a large bowl and wash it with several changes of water. Add about a quart of water and let the rice soak for 30 minutes. Drain the rice.
2. Place the rice in a pot or rice cooker with 16 oz. of water. Add the salt, turmeric, cloves, cinnamon, and bay leaves. Stir. Turn on the rice cooker and wait until it chimes. Or if using a pot, bring the rice to a boil, cover, lower heat to low and cook 25 minutes.
3. Let the cooked rice rest for 10 minutes. Dot with butter and stir gently with a fork. Serve immediately.

The cloves, cinnamon, and bay leaves are not meant to be eaten.