

Spiced Basmati Rice (Masaledar Basmati)

Serves 6

2 C. basmati rice
3 T. vegetable oil
2 oz. white or yellow onion, chopped fine
1/2 jalapeno pepper, seeded and chopped fine
1/2 t. minced garlic
1/2 t. garam masala
1 t. salt or more if the stock is unsalted
16 oz. chicken stock

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 and let rest for another 30 minutes.
2. Heat the oil in a heavy skillet over medium. Saute the onion until it has browned slightly. Add the rice, jalapeno, garlic, garam masala and salt. Stir gently for 3-4 minutes until the rice is coated with oil. If it begins to stick to the pan add a bit of water.
3. Add the chicken stock and bring the rice to a boil. Cover tightly, and cook over very low heat for 25 minutes.