

Steamed Basmati Rice

<http://thedomesticman.com/2012/09/11/steamed-basmati-rice/>



2 cups basmati rice
1-2 white or sweet potatoes, cut into 1/4" slices
1 tsp coconut oil
2 tbsp butter or ghee
2 dashes turmeric (1/4 tsp)
2 tbsp coconut milk (optional)

Measure out your rice, then soak in cold water for at least an hour, but up to six hours. Rinse after soaking. This step isn't totally necessary, but makes for fluffier rice. Fill the pot with water and boil gently for about seven minutes, until the rice starts to float a little. Strain your rice and set aside.

In the still-hot pot, add the coconut oil and slices of potato, so that the potato lines most of the pot. Scoop the rice into the pot so that it makes a cone/mountain shape. Do your best not to bump the pot so that the mound doesn't flatten.

Microwave the butter/ghee until melted, then stir in the turmeric (and coconut milk if you're using it). Evenly pour the butter mixture on top.

Line your pot lid with a cloth towel, then cover and secure. Steam on medium heat for 7 minutes, then reduce heat to low, steaming for another 45 minutes.

Mix your rice together a little bit (to help the turmeric spread), then serve. You can dig out the potatoes (which will be nicely browned on one side) and serve them as well.