**People Camp Basamati Rice**

- 1 cup basamati rice

**Rinse** 1 cup basmati rice. Cover with several inches of cool water, slowly swirl rice around with your cupped hand until water looks milky, pour off water, and repeat 3-4 times until the water runs off clear.

**Drain** rice once more, cover with water and let soak for 10-15 minutes.

Bring 1 ¼ cups water to a boil with ½ tsp salt. **Add** rice and give the pan a quick swirl, and let cook for 30 seconds on high.

Cover tightly and reduce heat to the lowest setting. If using an electric stove, remove to a different burner set on low - the time it takes for the burner to cool down will overcook your rice!

**Cook** 12 minutes, then remove from heat and let stand another 10 minutes. Fluff and devour!