

AROMATIC BASMATI RICE

(adapted from [Spice House](#))

1 cup Basmati rice, rinsed
1 Tablespoon grape seed oil (or another mild-flavored oil)
5 whole cardamom pods
2-3 whole cloves
1 cinnamon stick
salt to taste
2 cups cold water

Add oil to a non-stick saucepan and place the pan over medium heat. When the oil is hot, add the cardamom (you can lightly crush them if you want more flavor), cloves and cinnamon stick to saute briefly. When fragrant, add rice and salt. Saute a minute or so to coat the grains of rice with the flavored oil. Add water, but don't put the lid on yet.

Once the water boils, turn the heat down and simmer uncovered for 7 minutes. Cover the pan, and let it cook on very gently heat for 7 more minutes. Turn the heat off and let the rice sit in the pan for 10 minutes before removing the spices and fluffing the rice for serving.