

# Fragrant Fried Rice

## Country: India

Bhanu Somasundaram's simple recipe for fragrant fried rice



### Ingredients:

- 1½ cups basmati rice
- 3 tablespoons vegetable oil or unsalted sweet butter
- 8 whole cloves
- 4 cardamom pods
- 3" cinnamon stick
- 1 bay leaf
- 1 spoon salt
- 2½ cups water (to cook the rice)
- 1 small onion washed and cut into thin long pieces
- 1 jalapeno pepper chopped fine (optional; to make it spicy)

### Procedure:

Heat oil in a saucepan, add cloves, cardamom, bay leaf, cinnamon and fry for 1 minute till it gives out good aroma. Add the chopped onions (jalapeno) and fry till it softens. Add the rice, water, and salt. Mix well. Allow to boil and then reduce flame to low. Cover and cook for 15 minutes. Turn off the stove and mix well once more. This dish can be eaten plain or with chips. In India, it is eaten along with "Raitha" (yogurt salad).

Bhanu Somasundaram | Tallahassee, FL, USA | March 2013