

Thai Basmati Rice

Serves: 4 to 6

- 1 stalk fresh lemongrass
- 1 teaspoon minced fresh ginger
- 1 teaspoon chopped cilantro
- 2 kaffir lime leaves
- 1 Thai chili pepper (if you like it hotter add more of these!)
- 1 small clove of fresh garlic, minced
- 1 pinch of ground cloves
- 1 decent size pinch of ground cinnamon
- 1 cup of coconut milk
- 1 cup of water
- 1 cup basmati rice, rinsed

Remove the grassy tops of the lemongrass, leaving stalks about 4-6 inches long, and cut off any hard root section. Using the blunt edge of a large knife or cleaver, bruise each stalk all over, then chop...also peel away any hard skin/shell that surrounds the heart of the lemongrass. Combine all ingredients in a medium saucepan. Cover and bring to a boil. Simmer for 20 minutes and remove from heat. **Listen up:** My friend Sean (a wonderful chef that taught me tons) told me the key to making good basmati rice is to NOT stir it or even touch it while it is cooking. So trust me on this - don't touch it – put it in the pot, cook it and don't touch it until you are ready to serve it! After you remove it from the heat, let it sit covered for at least another 10-15 minutes.

Recipe by: Paula A. Currie

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