

# Everyday Kosher Cooking

## JASMINE RICE

### Ingredients:

2 Cups Jasmine Rice  
4 Cups Chicken Stock  
1/2 Cup Minced Onion  
1 Tsp. Garlic Chopped  
1 Bay Leaf  
1 Thyme Sprig  
1 Tbsp. Desired Oil or Butter  
1 Tablespoon Salt



### Directions:

Begin by sautéing onions with oil in sauce pan on medium heat for 3 minutes.  
Add rice and sauté for 3 additional minutes. Add garlic and sauté for one more minute.

Add hot stock and remainder of ingredients and bring to a simmer.  
Cover with tight fitting lid and simmer as low as possible for 18 minutes for white rice (36 minutes for brown rice).

Turn off flame.

Do not uncover and allow to steam for 10-20 minutes.

Remove bay leaf and thyme sprig, fluff rice with kitchen fork and serve.



**Recipe By Chef Mike Gershkovich**