

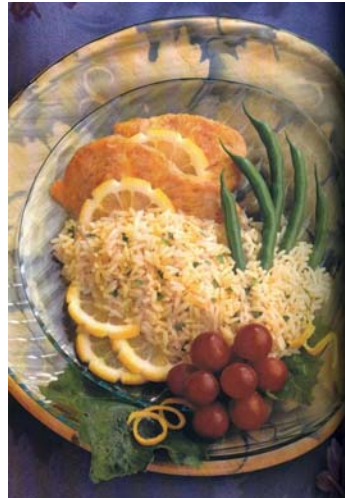
Cooked Rice (Lemon Rice)

Want to cook perfect rice every time? Follow one of these methods. The Lemon Rice Recipe is pictured on this page.

2 cups water *
1 tsp. salt, optional
1 cup long grain rice

LEMON RICE:

1 cup uncooked rice
1 tsp. butter, optional
1 clove garlic, minced
1 tsp. grated lemon peel
1/8 to 1/4 tsp. ground black pepper
2 cups chicken broth
2 Tb. fresh parsley

**DIRECT HEAT METHOD:**

Bring water and salt to a boil in a heavy 3-quart pan. Add rice all at once and stir, cover and turn heat very low. Cook 20 minutes or until water is absorbed. Do not lift lid or stir while cooking. Remove from pan and fluff with fork.

MICROWAVE:

Put water, salt, and rice in micro proof baking dish. Cook on HIGH 5 minutes. Reduce setting to MEDIUM (50%) and cook 15 minutes or until rice is tender and liquid is absorbed.

TENDER COOKER:

Put 1-1/2 cups water with 1 cup rice and 1 tsp. oil in Tender Cooker. Add gasket, cover and red weight. Microwave on HIGH for 9 - 9 1/2 minutes. Allow yellow stem to drop. Remove red weight and uncover. Low wattage ovens: add 1 - 2 minutes.

Note: The Tender Cooker is a pressure cooker manufactured by Nordic Ware for the microwave. I use mine for soups and vegetables especially when I am traveling in our RV.

LEMON RICE:

Combine first 6 ingredients in 3-quart pan. Bring to a boil; stir once. Reduce heat; cover and simmer 15 minutes or until rice is tender and liquid is absorbed. Stir in parsley.

* For extra flaky rice, use 1-1/2 cups water. For extra soft, tender rice, use 2-1/3 cups water.

Many good cooks add about a tablespoon of butter or oil to cooking water for richer flavor and to avoid foaming.

Yield: 4 to 6 servings.