

Ginger Rice

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Ingredients

2 tablespoons grated and peeled fresh ginger
1 teaspoon sugar
1 teaspoon coarse salt
2 cups jasmine rice

Directions

Bring ginger, sugar, salt, and 2 1/2 cups water to a boil in a medium saucepan; boil 2 minutes. Stir in rice; reduce heat to low. Cover; cook until most water is absorbed, 15 to 18 minutes. Remove from heat; let stand, covered, 7 minutes. Fluff rice with a fork before serving.