

Recipe 1348

Ingredients

1 lb. of the best Carolina rice, 2 quarts of water, 1-1/2 oz. of butter, a little salt.

Method

Wash the rice well in two waters; make 2 quarts of water boiling, and throw the rice into it; boil it until three-parts done, then drain it on a sieve. Butter the bottom and sides of a stewpan, put in the rice, place the lid on tightly, and set it by the side of the fire until the rice is perfectly tender, occasionally shaking the pan to prevent its sticking. Prepared thus, every grain should be separate and white. Either dish it separately, or place it round the curry as a border.

Source: Mrs Beeton's Book of Household Management (1861)

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