

Turmeric Rice

Learn to make perfect turmeric rice with this easy recipe. Aromatic, fluffy, and golden - the ideal side dish for Middle Eastern and Indian meals.

15	20	35	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Turmeric Rice

Ingredients

- 1 cup rice
- 2 cup water
- 1.6 oz butter
- 1 tsp turmeric
- 1.5 tsp salt

Instructions

- 1 Prepare the rice**

Rinse 1 cup basmati rice under cold running water until the water runs completely clear, about 2-3 minutes. Soak the rice in cold water for 30 minutes, then drain thoroughly in a fine-mesh strainer.
- 2 Toast the rice**

Heat 1.6 oz butter in a heavy-bottomed saucepan over medium heat until melted and foaming. Add the drained rice and stir gently for 2-3 minutes until the grains are lightly toasted and smell nutty.
- 3** Add 1 tsp turmeric powder to the rice and stir constantly for 30 seconds until the rice is evenly coated and the turmeric becomes fragrant.
- 4** Add 1.5 tsp salt and stir to distribute evenly. Pour in 2 cups water and bring to a rolling boil over high heat, stirring once to prevent sticking.
- 5 Cook the rice**

Once boiling, immediately reduce heat to the lowest setting, cover the pot tightly with a lid, and simmer for 18 minutes without lifting the lid or stirring.
- 6** Remove the pot from heat and let stand covered for 5 minutes to allow the rice to steam and absorb any remaining liquid.
- 7** Remove the lid and gently fluff the rice with a fork, working from the edges toward the center to separate the grains without mashing them.
- 8** Transfer the turmeric rice to a serving bowl and serve immediately while hot.

Tips

Rinse basmati rice thoroughly until the water runs clear, then soak for 30 minutes before cooking. This removes excess starch and ensures each grain cooks evenly and remains separate.

Toast the rice in butter or oil for 2-3 minutes before adding liquid. This technique helps prevent mushiness and enhances the nutty flavor of the rice.

Use the proper water-to-rice ratio of 1.5:1 for perfectly cooked rice. Too much water creates mushy rice, while too little leaves it undercooked and hard.

Add turmeric to the cooking liquid rather than sprinkling it on dry rice. This ensures even distribution of color and flavor throughout every grain.

Keep the pot covered during cooking and resist lifting the lid, which releases steam and can result in unevenly cooked rice.

Let the rice rest off heat for 5-10 minutes after cooking to allow steam to finish the cooking process and moisture to redistribute.

Fluff with a fork rather than stirring with a spoon to keep grains separate and prevent breaking them apart.

For extra flavor, replace half the water with chicken or vegetable broth, and consider adding a bay leaf or cardamom pods while cooking.