



ANSON MILLS

Classic Separate-Grain Carolina Gold Rice

Yield

About 3¹/₄ cups

Time

15 minutes to cook and 10 minutes in the oven to dry

Working Ahead

The rice may be cooked and chilled a day in advance. To serve, proceed to step 2.

Equipment Mise en Place

For this recipe, you will need a rimmed baking sheet, parchment paper, a heavy-bottomed 3¹/₂-quart saucepan, a wooden spoon, a fine-holed footed colander, and a spatula.

Ingredients

6 cups spring or filtered water

Fine sea salt

7 ounces (1 cup) Anson Mills Carolina Gold Rice

2 to 3 tablespoons unsalted butter, cut into small pieces

½ teaspoon freshly ground black pepper

Directions

- 1.** Adjust an oven rack to the middle position and heat the oven to 300 degrees. Line a rimmed baking sheet with parchment paper.
- 2.** In a heavy-bottomed 3¹/₂-quart saucepan, bring the water and 1 tablespoon of salt to a boil over high heat. Add the rice, stir once, and as soon as the water returns to a boil, reduce the heat to low. Simmer gently, uncovered, stirring occasionally, until the rice is just tender with no hard starch at its center, about 15 minutes. Drain the rice in a fine-holed footed colander and rinse well with cool water. Shake the colander to drain off excess water.
- 3.** Evenly distribute the rice on the prepared baking sheet. Place the baking sheet in the oven and allow the rice to dry for about 5 minutes, gently turning the grains from time to time with a spatula. Dot with the butter and sprinkle with the pepper and salt to taste. Return the baking sheet to the oven and allow the rice to warm through, occasionally turning the grains, until the butter has melted and the rice is hot, about 5 minutes more. Transfer to a warmed serving bowl and serve immediately.