



ANSON MILLS

Semi-Sticky, Super-Simple Laurel-Aged Charleston Gold Rice

Yield

About 4 cups

Time

About 20 minutes, start to finish

Cooking Notes

Rice served as a part of an Asian meal is not salted, but if you absolutely must, add ½ teaspoon of fine sea salt to the boiling water along with the rice.

Equipment Mise en Place

For this recipe, you will need a heavy-bottomed medium saucepan, a wooden spoon, and, if shaping the rice in molds, four 1-cup ramekins or bowls.

Ingredients

1¾ cups spring or filtered water

1 cup (7 ounces) Anson Mills Laurel-Aged Charleston Gold Rice

Neutral oil, if molding the rice

Anson Mills Sea Island Benne Seeds, toasted, if molding the rice (optional)

Directions

- 1.** In a heavy-bottomed medium saucepan, bring the water to a boil, covered, over medium-high heat. As soon as the water boils, stir in the rice, cover, and reduce the heat to low. Simmer very gently without lifting the lid for 15 minutes. Remove the pan from the heat allow to rest for 5 minutes.
- 2.** At this point, you may simply fluff the rice and shuttle it into a bowl and serve it or grease four 1-cup ramekins or bowls with neutral oil, sprinkle the insides with toasted benne seeds if desired, and pack the rice into the molds. To serve, invert each portion onto a plate.