South African Yellow Rice

Ingredients

1 cup long-grain white rice

2 cups water

1/2 cup raisins (optional)

1/2 teaspoon ground turmeric

1/2 teaspoon ground cinnamon

1/4 teaspoon ground cloves

1/4 teaspoon ground cardamom

1/4 teaspoon ground nutmeg

2 tablespoons butter or margarine

Salt and pepper to taste

1. Start by rinsing the rice under cold water until the water runs clear. This removes excess starch and helps prevent the rice from becoming too sticky.

2. In a small bowl, mix together the ground turmeric, ground cinnamon, ground cloves, ground cardamom, and ground nutmeg. This spice mixture will give your rice its vibrant yellow colour and delicious flavour.

3. In a medium-sized saucepan, combine the rinsed rice, water, and the spice mixture. Stir well to evenly distribute the spices. Add the optional raisins if you like a slightly sweet and fruity flavour in your rice.

4. Place the saucepan over high heat and bring the rice mixture to a boil.

5. Once it reaches a boil, reduce the heat to low, cover the saucepan with a tight-fitting lid, and let it simmer for about 15-20 minutes, or until the rice is tender and has absorbed the liquid. Be careful not to lift the lid during cooking to ensure even cooking and fluffy rice.

6. Once the rice is cooked, remove it from the heat. Using a fork, fluff the rice to separate the grains. Add the butter and gently stir it into the rice until it's melted. This adds richness and flavour to the rice.

7. Taste the rice and season with salt and pepper to your liking.

8. Your yellow rice is ready to serve alongside Bobotie or any other South African dishes. The spices in the rice complement the flavours of Bobotie wonderfully.