Coconut Rice

Ingredients:

1 cup white rice (jasmine or basmati)

1 cup coconut milk (from a can or fresh)

1 cup water

0.5 teaspoon salt

Optional: I teaspoon sugar (for a slightly sweet flavour)

1. Rinse the rice under cold water until the water runs clear. This removes excess starch and helps the rice cook evenly.
2. In a medium saucepan, combine the rinsed rice, coconut milk, water, salt, and sugar (if using). Stir to mix.
3. Bring the mixture to a gentle boil over medium heat. Once it boils, reduce the heat to low, cover the pot with a tight-fitting lid, and let it simmer for 15-20 minutes, or until the liquid is absorbed. For extra flavour, add a pandan leaf, a small piece of ginger, or a pinch of grated coconut while cooking.
4. Remove the pot from heat and let it sit, covered, for 5 minutes. This allows the rice to steam and fluff up.
5. Fluff the rice with a fork and serve as a side dish to curries, grilled meats, or stir-fries. Coconut rice pairs wonderfully with spicy dishes, as the creamy sweetness balances the heat.