

Basmati Rice Pilau

Serves 4

2 cups basmati rice
2 cups water
1 tsp ground turmeric
1 tsp cumin seeds
6 whole cloves
2 bay leaves
2 1-inch cinnamon sticks
1 cup green peas
Salt to taste

Soak rice in cold water for 30 minutes. Drain

Combine rice, water, turmeric, cumin, cloves, bay leaves and cinnamon in a heavy pot. Bring to a boil over high heat. Cover, reduce heat to low and cook for 12 to 15 minutes, or until rice is tender.

Remove from heat and stir in peas and salt. Cover and let sit for 5 minutes. Remove bay leaves and cinnamon sticks before serving