



ANSON MILLS

No-Peek Laurel-Aged Charleston Gold Rice

Yield

About 4 cups

Time

1 hour to soak the rice, 15 minutes to cook it, and 10 minutes to let it rest after cooking

Equipment Mise en Place

For this recipe, you will need a digital kitchen scale, a large fine-mesh strainer, a bowl, a medium heavy-bottomed saucepan, a wooden spoon, and a fork for fluffing the cooked rice.

Ingredients

8.75 ounces Anson Mills Laurel-Aged Charleston Gold Rice

11.25 ounces spring or filtered water

$\frac{3}{4}$ teaspoon fine sea salt

2 tablespoons unsalted butter, cut into small pieces

Directions

- 1.** Place the rice in a large fine-mesh strainer and rinse it under cool running water, gently stirring it about, until the water runs clear. Shake the strainer to remove excess water, set the strainer over a bowl, and let the rice drain for 5 to 10 minutes.
- 2.** Turn the rice into a medium heavy-bottomed saucepan. Add the water and swirl the pot to settle the rice into an even layer. Cover the pot and let the rice soak for 1 hour.
- 3.** When the 1 hour is up, sprinkle the salt over the rice. Stir to distribute the salt, settle the rice into an even layer again, and scatter the butter over the surface. Cover the pot, set it over medium-high heat, and bring the contents to simmer. Once simmering, immediately reduce the heat to low and cook without disturbing for 15 minutes.
- 4.** Turn off the heat and let the rice steam, covered, for 10 minutes. Fluff the grains with a fork and serve.