



ANSON MILLS

Simple Carolina Gold Brown Rice

Yield

About 3 cups

Time

30 minutes start to finish

Equipment Mise en Place

For this recipe, you will need a heavy-bottomed 3-quart saucepan, a wooden spoon, and a fine-holed colander.

Ingredients

7 ounces (1 cup) Anson Mills Charleston Brown Rice

Big pinch of fine sea salt

Directions

Fill a heavy-bottomed medium saucepan three-fourths full of water and bring to a boil over high heat. Add the rice and salt and stir once or twice. Cover the pot halfway; reduce the heat to maintain a nice, civilized simmer; and cook until the rice is just tender, 25 to 30 minutes. Do not forcefully boil the rice! Drain in a fine-holed colander and shake the colander to remove all moisture. Serve hot.