How to Cook Jasmine Rice

Three Methods: Basic Jasmine Rice, Jasmine Rice Pilaf, Citrusy Jasmine Rice

The mild flavor and sweet scent of jasmine rice makes the tender rice a favorite among rice lovers. Once you've mastered the basic cooking technique, you can serve jasmine rice hot and fresh, or incorporate the rice into a variety of jasmine rice casseroles or ethnic dishes.

### Basic Jasmine Rice

1. Rinse 1 cup of jasmine rice in cool water. Continue rinsing until the water runs clear. Drain the jasmine rice in a colander or sieve.

2. Place 2 cups of water in a large saucepan. Add the jasmine rice and 1 teaspoon of salt. Turn the burner on high and bring the rice mixture to a full boil.

3. Cover the pan. Reduce the heat to low, then allow the rice to simmer for 10 to 12 minutes, or until the water has been absorbed and the rice is tender.

4. Remove the saucepan from the burner and fluff the jasmine rice with a fork or spatula. Replace the cover and allow the rice to set for 5 to 10 minutes before serving.

### Jasmine Rice Pilaf

1. Place 2 tablespoons of olive oil in a large saucepan. Place the saucepan on a burner set on medium-low. Add 2 tablespoons of chopped onion and sauté until the onion is golden, about three to five minutes.

2. Stir in 1 cup of fresh or frozen green peas, 1 bay leaf and 1 1/2 cups uncooked jasmine rice. Stir just until the jasmine rice is coated.

3. Add 3 cups of water and salt to taste. Turn the heat to medium and bring the mixture to a simmer. Return the heat to low, then allow the mixture with the saucepan uncovered until the water has been completely absorbed.

4. Remove the jasmine rice pilaf from the heat. Cover the saucepan and allow the jasmine rice pilaf to set for 35 to 40 minutes.

5. Finished.

### Citrusy Jasmine Rice

1. Bring 1 1/2 cups of chicken broth to a boil in a large saucepan. Stir in 1 cup of jasmine rice.

2. Place the cover on the saucepan. Reduce the heat to low and allow the jasmine rice to cook for 20 minutes.

3. Stir in the zest and juice of 1 small lemon and the zest and juice of 1/2 orange and a few drops of Teriyaki sauce. Add 1 finely minced garlic clove and a small onion, if desired.
Community Q&A

How many servings does one cup uncooked jasmine rice make?

Rice generally doubles in volume when cooked. That amount would make two one-cup servings of rice.

Tips

- Cooked jasmine rice can be placed in a sealed container and stored in the refrigerator for up to four days.
- When cooking jasmine rice, the basic rule of thumb is one cup of rice to two cups of liquid.

Things You'll Need

- 1 cup jasmine rice
- Colander or sieve
- Large saucepan with cover
- Fork or spatula
- 2 tablespoons olive oil
- 2 tablespoons chopped onion
- 1/4 cup green peas, fresh or frozen
- 1 bay leaf
- 1 1/2 cups uncooked jasmine rice
- Salt
- 1 1/2 cup chicken broth
- 1 cup uncooked jasmine rice
- Juice and zest of 1 small lemon
- Juice and zest of 1/2 orange
- Teriyaki sauce
- 1 minced garlic clove (optional)
- 1 small chopped onion (optional)

Sources and Citations


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