

Kateh (Smothered Rice)



INGREDIENTS

1. 3 cups basmati rice, long grain
2. 2 teaspoons salt
3. 5 ¹/₂ cups water
4. 2 tablespoons olive oil

Method:

1. Wash rice 5 times in warm water. Place rice, salt, and water in a deep, nonstick pot. Bring to a boil over high heat, and then reduce heat and simmer uncovered for 15 to 20 minutes over medium heat. Stir occasionally.
2. When the rice has absorbed all the water, pour the oil over it and stir gently with a wooden spoon. Reduce heat. Place a clean dish towel or 2 layers of paper towels over the pot and cover firmly with the lid on to prevent steam from escaping. Cook 40 minutes over low heat. Remove from heat and allow to cool for 5 minutes on a damp surface without uncovering.
3. Gently take 1 skimmer or spatula full of rice at a time, without disturbing the bottom crust, and place the rice on a serving platter. Mound rice in shape of a cone.
4. Detach the crust from the bottom of the pot using a wooden spatula. Place on a small platter and serve.