

Jasmine Rice with Cinnamon & Raisins

Yield: 4 servings

1 ½ cups Jasmine Rice
2 ½ cups cold water
2 tablespoon unsalted butter
¼ cup golden raisins
1-2 cinnamon sticks
1 teaspoon Salt

Rinse and drain rice in cold water to remove starch and impurities.

Combine all ingredients in heavy saucepan.

Bring water to a rolling boil, over high heat, uncovered.

Stir, reduce the heat to low and cover.

Cook for approximately 20 minutes without removing the cover.

Remove the cover and fluff the rice with a fork, remove cinnamon stick.

Best served warm.

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