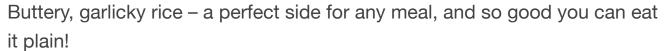
GARLIC BUTTER RICE

© PREP TIME 5 minutes COOK TIME 15 minutes TOTAL TIME 20 minutes

CUISINE American







Ingredients

- 6 8 cloves garlic very finely sliced
- 2 3 tablespoons vegetable oil or canola, grapeseed or other neutral flavoured oil
- 2 ½ teaspoons garlic minced
- 4 tablespoons butter salted or unsalted, divided

- 1 ½ cups white rice medium or long grain is best (raw)
- 2 ½ cups chicken broth
- 1/4 1/2 cup scallions finely sliced
- Salt
- White pepper

Instructions

- 1. Heat oil in a large saucepan over medium heat. Add garlic slices and saute, moving constantly, until golden and crisp. Transfer to paper towels to drain.
- 2. Pour out excess oil then return to the stove.
- 3. Add 2 tbsp butter. Once melted, add garlic. Cook for 1 ½ minutes or until the garlic starts to turn light golden and the butter is well infused with garlic flavour.
- 4. Add rice, stir to coat in garlic butter.
- 5. Add broth, place lid on saucepan. Bring to simmer then immediately turn down to medium low.
- 6. Cook for 12 15 minutes or until liquid is all absorbed by the rice. Tilt saucepan to check.
- 7. Remove from stove but leave lid on. Rest for 10 minutes.
- 8. Fluff with fork, transfer into serving bowl. Stir through remaining butter and scallions, or garnish as per photos. Sprinkle with crispy garlic. Serve.