

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.

Method
1

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.

Method
2

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.**

Method
3

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.

4 Finished.

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.

Flag as duplicate

Not Helpful 0

Helpful 1

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

- <http://www.wviaviation.com/thai/rice/jasmine-rice.html>
- <http://www.epicurious.com/recipes/food/views/Steamed-Jasmine-Rice-108749>
- <http://allrecipes.com//Recipe/jasmine-rice/Detail.aspx>

Show more... (1)

Made Recently

Did you try these steps?
Upload a picture for other readers to see.