

Ingredients

Quantity	Measure	Ingredients
1.5	Teacup	Rice, Boiled (ukda chawal)
1	Teaspoon	Salt
5	Teacup	Water

Method

Fill water, in the vessel in which you wish to cook rice, and bring it to a boil. In the meantime, clean the rice and wash it four or five times, till the water is quite clean. Drain all the water, and put the washed rice with a ladle, in boiling water and close the lid. After a while the rice will begin to froth, and when that happens stir the rice, and leave the vessel half open, for the steam to escape.

When the rice is boiled (test it, by putting a little rice in a saucer, and crushing it with the back of a spoon. Uncooked rice will be hard. If it is easy to bite, it is done.). Add a little salt to taste. Cooked rice should be soft, and crush between the fingers, when the grains are pressed.

Put the fire off, and drain the water off in a perforated colander. Put the colander back in the empty vessel, and cover it with a lid, and serve it when it is a little cooled.

Boiled rice (ukda chawal) takes longer than the Raw Rice, to cook. If you cook it longer, it will become lumped by the grains sticking to each other. So, when you cook raw rice, remove it from the stove, and drain the water, and pour cold water over it and drain it again, so that the grains are loose, but mash well in the mouth.