

Mexican White Rice

September 18th, 2021

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:15

This recipe provides a pretty exact flavor match to the white rice served at a certain fast food burrito chain, but without the salmonella. Rice is a staple for Mexican food. It can turn nearly any snack into a meal. This is an easy, traditional Mexican Rice that will accompany any Latino dish. You can add chopped, roasted Jalapeños for additional flavor. In order to scale, measure 1/4 cup dry Rice per serving. Measure out the Rice to Water ratio at 1:2. This recipe provides a pretty exact flavor match to the white rice served at a certain fast food burrito chain, but without the salmonella.

Ingredients:

1 Tablespoon Butter

1 Pinch Salt

1 Cup Long Grain Rice

1 Clove (1/2 Teaspoon) Garlic, finely minced or 1/8 Teaspoon Garlic Powder

1 Lime, juiced (2 Tablespoon or 2 fluid ounces)

2 Cups Water

2 Tablespoons Fresh Cilantro, finely chopped

Directions:

Stovetop Method

In a medium sized pot, melt the Butter over medium heat. Add the Salt and the Rice.

Saute the Rice in the Butter for 2 minutes.

Stir in the Garlic and saute for another minute.

Add half of the Lime Juice and the Water.

Bring the Water to a Boil.

Mix well and cover with the lid.

Reduce the heat to Low, and simmer for 20 minutes, ensuring that all the water has been absorbed by the Rice.

Fluff the Rice lightly with a fork.

Mix in the Cilantro and the rest of the Lime Juice.

Instant Pot Method

In a large Instant Pot (5 or 6 quarts), use the Saute setting to melt the butter.

Add the Salt and the Rice. Stir well, and Fry the Rice for 2 or 3 minutes.

Stir in the Garlic and Saute for another 2 minutes.

Mix the Water and half the Lime Juice. Stir to ensure that all of the Rice is submerged.

Seal the Instant Pot and set it to cook using the Rice setting (or set on Low for 7 minutes).

NOTE:

The time required for the perfect rice will vary, based on your Instant Pot. I have found that my larger Instant Pots (5-8 quarts) seems to cook rice faster than my smaller (2-3 quart) Instant Pot. It may be necessary to experiment with your Instant Pot to get the right time setting.

Start the Instant Pot cooking process. When the cooking time has finished, immediately release the pressure manually.

After the pressure has been released, open the Instant Pot and check the rice for doneness.

If the Rice is still too al dente, immediately close the lid and let it rest for about 10 minutes.

Fluff the Rice lightly with a fork.

Mix in the Cilantro and rest of the Lime Juice.

Serve.

If the Rice didn't turn out right...

Watery Rice: Rice was under-cooked. Next time, cook for a few additional minutes.

Rice is burnt, chewy, or crunchy: Rice was overcooked, or not enough Water.

Sticky Rice: Too much water.