

## **Cumin Rice / Jeera Rice:**

### **Ingredients:**

Cumin seeds - 2 teaspoon  
Bay leafs - 3  
Cinnamon piece - 1 medium size  
Cloves - 4  
Black pepper - 4  
Fresh Ginger - 1 tablespoon  
Curry leaves - 5  
Dried Red Chillies - 2  
Asafoetida / Hing - 1/2 teaspoon  
Coriander leaves - 2-3 tablespoon  
Rice - 1 1/2 cup (prefer Basmati rice)  
Vegetable oil - 3 tablespoon  
Green chilies -2 (optional)  
Salt - 3/4 teaspoon (adjust as per taste)  
Water - 3 cups

### **Cumin Rice Preparation:**

Rinse 1 1/2 cups of basmati rice and soak it in water for about 20-30 mins.

In a pot, add 3 tablespoon of vegetable oil, add the cumin seeds and all the spices (bay leafs, cinnamon piece, cloves, black pepper), add fresh ginger, curry leaves, dried red chillies, Asafoetida / Hing, green chilies, next add drained basmati rice and sauté it for sometime and add some salt. Add water and cook it on medium flame, keep checking after a few mins until rice is fully cooked and turn it off and garnish with fresh coriander leaves.