

To Serve Rice as a Vegetable it should be boiled in plain water, each grain swollen to twice its original size and no two grains sticking together. Serve perfectly plain and dry, like a great plate of snow. To get these results wash the rice through several waters; then throw into a large kettle of boiling water, allowing fully two quarts of water to each half pint of rice. Sprinkle the rice in slowly, that the water may not be chilled. The boiling must be rapid on account of the motion, not the heat. In this way the grains are washed apart. Boil rapidly, without covering the kettle, for twenty minutes, then drain in a colander. With a fork shake it up lightly, and place it at the oven door to dry.