

*variation*

## Foolproof Baked White Rice

*Basmati, jasmine, or Texmati rice can also be used in this recipe.*

Adjust oven rack to middle position and heat oven to 450 degrees. Combine  $2\frac{3}{4}$  cups boiling water,  $1\frac{1}{3}$  cups rinsed long-grain white rice, 1 tablespoon extra-virgin olive oil, and  $\frac{1}{2}$  teaspoon salt in 8-inch square baking dish. Cover dish tightly with double layer of aluminum foil. Transfer dish to oven and bake until liquid is absorbed and rice is tender, about 20 minutes. Remove dish from oven, uncover, and fluff rice with fork, scraping up any rice that has stuck to bottom. Cover dish with clean dish towel and let rice sit for 10 minutes. Season with salt and pepper to taste and serve.