

Yield: 5 people

1 cup brown rice

8 cups cold water

1.5 tsp salt

1.5 cup of fresh cilantro, de-steamed and chopped

1.5 tbsp. lime juice

Directions: Rinse the rice with cold water for 30 seconds. Bring the water and salt to a boil over high heat in large heavy pot with a tight fitted lid. When the water is boiling add the rice, stir and partially cover with lid and cook on medium-high heat for 30 minutes. Drain the rice in strainer, then quickly return to the pot and cover tightly for 20 minutes so the steam finishes cooking there rice. Uncover the rice and fluff with a fork. Stir in lime juice and cilantro.