Indian Rice:

Ingredients:

* 1 cup Basmati Rice
* 2 tbsp. Oil
* ¼ tsp. cinnamon
* ¼ tsp. Green Cardamom
* ¼ tsp. Cloves (or 2 whole Cloves)
* 1 tbsp. Cumin
* 1 tsp. salt (or to taste)
* 1¾ cups water
* 1 small onion thinly sliced

Directions:

1. Place rice into a bowl with enough water to cover. Set aside to soak for 20 minutes
2. Heat the oil in a large pot or saucepan over medium heat
Add the cinnamon, cardamom, cloves, and cumin
3. Cook and stir for about 1 minute
4. Add the onion to the pot.
Sauté the onion until a rich golden brown, about 10 minutes
5. Drain the water from the rice, and stir into the pot
6. Cook and stir the rice for a few minutes, until lightly toasted
7. Add salt and water to the pot, and bring to a boil
8. Cover, and reduce heat to low
9. Simmer for about 15 minutes
10. Let stand for 5 minutes, then fluff with a fork before serving