

## *HOW TO BOIL RICE PROPERLY*

To one quart of boiling water add one-half even teaspoonful of salt. Wash one-half cup of rice in two or three waters and add to the boiling water. Boil rapidly from twenty to thirty minutes. Remove from the fire and drain through a colander. Rinse thoroughly with boiling water and return to the kettle, cover tightly and let stand until ready to serve and every kernel will be separate and fluffy.