

SAVORY RICE CONGEE

Serves 4

16 cups pure water

1 cup white basmati rice

1 tsp turmeric

1 tsp salt

1/2 tsp pippali (indian long pepper - black pepper if you don't have pippali)

1 tsp fresh grated ginger

1. Soak rice 8-10 hours. Discard soaking water before cooking.

2. Rinse the rice - Pour water over rice and stir, rinse and repeat two more times.

3. Cook in pot or crockpot

Pot instructions: Bring water to a boil in large heavy-bottomed pot. Add rice to water

and boil, reduce heat to simmering without a lid, stirring occasionally for several hours.

Crockpot: Put rice and water into crockpot, cook for 3+ hours.

4. When beginning to thicken, add the spices. Continue to cook slowly and stir as needed.

5. When consistency is gelatinous it is ready. Serve warm.