



South African Yellow Rice

Servings: 4

Prep Time: 15min

Cook Time: 30min

Ingredients

- 1 cup long grain white rice
- 1/2 teaspoon salt
- 1 1/2 teaspoons ground turmeric
- 3 tablespoons white sugar
- 1/2 teaspoon ground cinnamon
- 1/2 cup black raisins
- 1 tablespoon butter
- 2 1/2 cups water

Directions

1. In a saucepan, combine the rice, salt, turmeric, sugar, cinnamon, raisins, butter and water. Bring to a boil uncovered. When it comes to a boil, reduce the heat to low, cover and let it simmer for 20 to 30 minutes, or until rice is fluffy and water has been absorbed. Remove from the heat and fluff with a fork. Keep warm until serving time.