

SPICY INDIAN RICE

2 mugs of rice	4 onions, diced
2 tablespoons vegetable oil	1 teaspoon turmeric
1 cinnamon stick	2 teaspoons cumin seeds
2 handfuls of sultanas	3 fresh curry leaves

Fry onions and curry leaves in oil in a large frying pan for 10-12 minutes or until golden. Stir in cumin seeds and set aside while rice is cooking.

Fill a roomy saucepan with water and bring to the boil. Add a heaped teaspoon of salt then add turmeric and cinnamon stick. Pour in the rice, stir once and return to the boil. Turn heat down so the water is boiling steadily, not vigorously.

Boil uncovered, without stirring for 10 minutes. Test to see if cooked – the rice should be tender but with a little bite. Drain in a large sieve.

Toss onions, sultanas and rice together and serve.