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## Simple buttery rice with onion

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### *Pyaz wali basmati chaaval*

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This simple method of cooking rice makes it extremely versatile. You could serve it with Indian and English meals.

**Serves 6:**

2 oz (50g) unsalted butter

3 oz (75g) onion, peeled  
and chopped

Long-grain rice  
measured to the 15 fl oz  
(425ml) level in a glass  
measuring jug

1 teaspoon salt

1¼ pints (700ml) water

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Melt the butter in a heavy pot over a medium flame. When hot, put in the onion. Stir and sauté it until it is almost translucent. Do not let it brown in the slightest. Put in the rice and the salt. Stir and sauté gently for a minute. Pour in the water and bring to a boil. Cover tightly, turn heat to very, very low and let the rice cook for 25 minutes.