Plain Boiled Rice

Put 2 quarts water in a stew pan with a teaspoon of salt.

When boiling, add ½ pound rice, well washed. Continue boiling for 10 minutes.

Drain off the water and slightly grease the pan with butter. Put the rice back and let it swell slowly for about 20 minutes, near the fire. Each grain will then well up and be well separated.

Flavor with nutmeg or cinnamon and sweeten to taste.

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