

## *Spice is Nice II*

### **Cumin rice (nasi jintan)**

1 cup of rice  
1 medium sized onion (slice thinly) 2-3 pips garlic (pound)  
1 big pinch of cumin seeds  
pinch of turmeric powder  
bit of ghee

dilute  $\frac{1}{2}$  a vegetable stock cube with 3 tablespoons of yoghurt in about  $1\frac{3}{4}$  cups of water

Heat the ghee in a pan

Put in the cumin seeds and stir for about 2-3 minutes

Add in the garlic and onions and stir for a few minutes

Add in the turmeric, stir for a couple of minutes

Now add in the rice and the mixture of yoghurt, vegetable stock cube and water

Bring it to boil, lower heat and let it cook for 15 – 20 minutes