



Aromatic, beautifully tasty and perfectly golden geelrys, which translates to yellow rice, is the perfect rice dish to change things up from the usual.

Ingredients

1 cup of Basmati Rice

1 Tablespoon of butter

5 Tablespoons of raisins

1 Teaspoon of cumin spice

1 Teaspoon of ground coriander

1 Teaspoon of ground cardamom

½ a tea spoon of ground turmeric

¼ a teaspoon of ground cinnamon



Method

Wash then soak your basmati rice for about 30 minutes. Put your water to boil and add some salt and pepper as per your preferences. Then add your rice.

To this, add your spices. Mix until they are evenly distributed.

After about two minutes, add your raisins and mix until they too are distributed evenly throughout your rice.

Cover your rice and turn down your heat to low and allow your rice to cook.

Serve hot



SERVE WITH: meatballs, baked beans, coleslaw, gravy or bobotie.

This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/geelrys/>