

Bay Leaf Rice Pilaf

(from epicurious.com)

Ingredients:

3 Turkish bay leaves or 1 1/2 California
1 tablespoon olive oil
1 garlic clove, finely chopped
1 1/4 cups long-grain white rice
1/4 teaspoon salt
1/4 teaspoon black pepper
1 cup water
3/4 cup reduced-sodium chicken broth (6 fl oz), or vegetable broth

Method:

Cook bay leaves in oil in a 1 1/2- to 2-quart heavy saucepan over moderate heat, turning over occasionally, until leaves are lightly browned, 2 to 3 minutes. Add garlic and cook, stirring, until pale golden, about 30 seconds. Add rice, salt, and pepper and cook, stirring gently to avoid breaking bay leaves, 1 minute. Add water and broth and bring to a full boil, uncovered, over high heat. Cover with a tight-fitting lid, then reduce heat to low and simmer until water is absorbed and rice is tender, about 15 minutes.

Remove from heat and let stand, undisturbed, 5 minutes. Fluff rice with a fork and discard bay leaves.