

By: DEONI

"This is a traditional South African recipe, which comes from the great culinary tradition of the Cape Malays -- originally brought in as slaves in the 17th century. It's easy and plain, but great with meats like venison, corned beef tongue or any meat with gravy. Also usually served with Bobotie: There is a good recipe by Caryn on this site."

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## YELLOW RICE

**Prep Time:**  
10 Min

**Cook Time:**  
35 Min

**Ready In:**  
45 Min

### Servings (Help)

US  Metric Calculate

## Original Recipe Yield 4 servings

### Ingredients

- 1 cup long grain white rice
- 1/2 teaspoon salt
- 1 1/2 teaspoons ground turmeric
- 3 tablespoons white sugar
- 1/2 teaspoon ground cinnamon
- 1/2 cup black raisins
- 1 tablespoon butter
- 2 1/2 cups water

### Directions

1. In a saucepan, combine the rice, salt, turmeric, sugar, cinnamon, raisins, butter and water. Bring to a boil uncovered. When it comes to a boil, reduce the heat to low, cover and let it simmer for 20 to 30 minutes, or until rice is fluffy and water has been absorbed. Remove from the heat and fluff with a fork. Keep warm until serving time.

### Nutritional Information

**Amount Per Serving** Calories: **296** | Total Fat: **3.4g** | Cholesterol: **8mg** *Powered by ESHA Nutrient Database*

**Reviewed:** Oct. 10, 2010

This was very good. My only complaint is that I don't think the turmeric dissolved well and some bites were a bit chalky. This might of been my fault, since I like my rice dry and only used 1.75 cups of water. It might of dissolved better in more water as the original recipe called for. Next time I will stir the spices in the water vigorously before adding the rice. My other changes was that I used only one tablespoon of sugar. Combined with the raisins, it gave the dish a hint of sweetness without being overally sugary.

Was this review helpful? [ YES ]

0 users found this review helpful

**Reviewed:** Jul. 24, 2010

I made this with a north African chicken dish, and it was good. After reading some other reviewers' comments that they found it somewhat sweet, I made 1 serving ahead of time, and based on that, decided to use only about a quarter of the amount of sugar called for. I also soaked the raisins for about an hour to plump them up a bit. Served the meal with a South African white wine.

Was this review helpful? [ YES ]

0 users found this review helpful

**Reviewed:** Jul. 19, 2010

I made in in the rice cooker, as a previous poster did. It turned out wonderful. This was delicious! This recipe is going into our regular rotation.