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Cooking is an art and a lot of people prefer to cook different recopies frothier loved ones. But you will feel surprised to know that a lot of people donâ€™t knowhow to cook rice. So strange; isnâ€™t it? However, it is not tough enough to prepare rice at all. Simply follow the basic steps provided below to prepare steamed rice.

First step: Take one small bowl of rice. Rinse it thoroughly in clear water for 15 to 20 seconds. Rinsing helps in clearing off the impurities and starch. After proper rinsing, the water surrounding rice will be clean and not at all cloudy.

Second Step: Take the rice and pour it into a container. Add required amount of water. (Measurement: For every small bowl of rice, add two cups of water)

Third Step: Heat the container in medium heat. Donâ€™t cover it at all. Heat it until rise starts to boil.

Fourth Step: As soon the rise starts to boil properly, turn down the heat to lowest. Remember, earlier, the rice was on a medium flame. Now, the flame should be at lowest. Cover the container partially. Partial covering will allow the steam to escape.

Fifth Step: After cooking on low flame for a few minutes, take a big spoon and pick up some rice. Press it with the fingers to see whether they have become soft or not. If the rise is soft enough, then turn off the stove and cover the container totally.

Sixth Step: After a couple of minutes, pour the rice in a container or plate with tiny holes at surface. This will help in shredding the remaining water from rice. Then, take the rice and pour it into another dry container or bowl. Serve it hot with butter.

This is the process how rice is cooked.

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For more information on a rice recipes, check out the info available online; these will help you learn to find the a how to cook rice!

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