

BY PETER SPYROS GOUDAS

**RICE HOW TO COOK ANY VARIETY**

Obviously, there is a first time for any new chef to undertake cooking rice.



Sometimes, a person can get very annoyed after purchasing a bag of rice, when once at home, he/she realizes that there are no cooking instructions on the package. And, being a novice at cooking, one is stuck.



a bag of rice, when once at home, he/she realizes

On the other hand, sometimes there are cooking instructions that one follows right down to the last detail, and the rice still does not come out right.



the last detail, and the rice still does not come out right.

The reason for that is, sometimes the instructions tell you:

Put 1 cup of rice to 2 cups of water. Bring water to boil then put the rice in the pot, cover with the lid, reduce the heat for 18-1/2 minutes or 20 minutes and 18.5 seconds...



put the rice in the pot, cover with the lid, reduce the heat

So let us synchronize our watches, and hope that the water evaporates and the rice gets cooked!



and the rice gets cooked!

If you hit the jackpot, maybe you end up with good tasting rice!



Obviously, different varieties of rice, have different cooking time periods, and with each stove



being different (electric stoves give off different heat

proportions than gas stoves), the instructions on the bags can be way off from reality.

You may end up with very soft rice, which is yucky, and right off the bat you will hate the taste. Or, it is hard as a bullet and your dentist will love you!



The fact is you do not need a Masters Degree, or a Ph.D., to figure it out.



We still did, however, ask the top expert

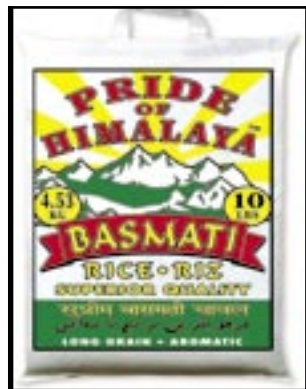
in the rice business, the master in rice cooking, the Man for all Seasonings according to the Business Journal Magazine; to solve our problem and give us his opinion on this matter, which is very serious.



Mr. Goudas told us that there are people who cook rice very well and he always learns from them. But for people who have no idea,

and they want to experiment with the grain, he states: Regardless of the variety, brand or country of origin, a beginner should have the following:

**1 cup of rice  
(enough for 1 person)  
4 or more parts water  
Salt to taste**



This is all you require as far as the list of ingredients. And of course, a pot!

- Put the pot on the stove.**
- Add the water.**
- Turn the stove on.**
- Bring the water to a boil.**
- Add that cup of rice and salt to taste.**
- Let the rice boil until it is tender to your taste.**



Every so often taste one grain. It is also quite entertaining to watch the rice boiling, jumping up and down...

so since you do not cover the pot, use the lid as your steel drum instrument, a fork as the drumstick and get into the rhythm as you watch the grains



bubbling; all the while singing the song with the words:

**Goudas Rice is very nice!  
Goudas Rice is very nice!  
It is good for pelau\*  
or Chinese fried rice!  
So take my advice and buy  
Goudas Rice!**



You must repeat the song again and again until the rice is tender to your taste!



You then remove it from the stove and empty it into a colander/strainer.

When all the water is drained, return the rice to the pot, and place a slice or two of butter on the top.



Cover the pot with your steel drum (lid) for a few minutes, to allow the butter to melt into the rice and stir. If you do not like



butter, put a little bit of margarine or oil.

Now you are the chef and you know how to cook any rice!

**If you enjoy rice,  
and we hope you do,  
Mr. Goudas rice,  
is just for you!**

\*Pelau is one of the national dishes of Trinidad and Tobago. It consists of rice and green pigeon peas, cooked together in the same pot with your meat (chicken or beef).



Of course you use Mr. Goudas Rice and Mr. Goudas Green Pigeon Peas.



**REMEMBER:  
GOUDAS RICE IS VERY  
NICE!**

