

courtesy : Pn. Patra Salleh



Lemon Rice(Nasi Limau) is a slightly tangy rice dish. It is normally served with curry, sambal or yogurt.

Ingredients:

## **Nasi Limau (Lemon Rice) - Vegetarian**

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2 cups rice(14oz)  
1 stalk curry leaves;stripped(10 leaves)  
1 teaspoon ghee  
juice of 2 lemons plus rind of 1 lemon  
sufficient water to cover rice  
1/4 teaspoon tumeric powder  
salt to taste

### Method of preparation:

Put rice in a pot. Add water. Rinse rice till water is clear. Set aside. Heat ghee in a wok. Add curry leaves. Fry till it smells fragrant. Pour the contents of the wok into the rice pot. Add lemon juice. Add water to 1 1/2in above the rice level. Next add tumeric powder and stir well. Cook with the lid off on medium flame till the rice has absorbed all liquid. Turn off heat. Add lemon rind and cover the pot tightly. Let the rice cook in its own steam for 10 minutes. Uncover. Run a fork through the rice to separate the grains. Serve with curry, sambal or yogurt.