

Coconut Lime Rice

1 1/2 cups Basmati, Texmati, Jasmine rice or even brown rice.

1 can coconut milk

1/2 cup water

2 limes

1 tbsp lime zest

1 tsp fresh ginger

1/4 cup Pirates Blend Caribbean Condiment

1 tbsp Salt

A pinch black pepper

Combine coconut milk, water and rice in a saucepan with a tight fitting lid. Add salt and bring to a rolling boil. Add the juice of one lime along with zest, ginger and Pirates Blend. Reduce heat , stir, and close lid. **DO NOT TOUCH FOR 10 MINUTES.** After 10 minutes, fluff rice, and add the juice of the second lime. Close lid and boil for another 5 minutes. Fluff rice, close, and remove from heat. Close the lid and set aside. Do not open lid for 10-15 minutes. After sitting, fluff rice and serve.