

Rice Advice



There are many different types of rice that can each be cooked in a variety of ways.

In general, if cooked rice will be used in a casserole that requires additional cooking or baking, it is better to slightly undercook the rice before adding it to the casserole. When combining rice with other ingredients such as fruit or vegetables, use cooked rice that has been chilled. Chilled rice will separate and mix with other ingredients more easily. Chilled rice may also be reheated if necessary.

How to Cook Rice

Place 1 cup of rice and 2 cups of water (or other liquid) in saucepan. Cover and place over medium-high heat. When Vapo Valve™ clicks rapidly, reduce heat to low and cook 15 minutes or until liquid is absorbed and rice is tender.

- Brown and wild rice take longer to cook than white rice.
- Some quick-cooking brands don't require cooking, just reconstituting with hot water.
- If using salt, add after water has come to a boil and stir until it dissolves.

Did you know? Your Saladmaster MP5 and Electric Oil Core Skillet have automatic temperature settings to cook rice! Read more at [this link](#) below:

[Saladmaster Temperature Control Probe Magic](#)

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