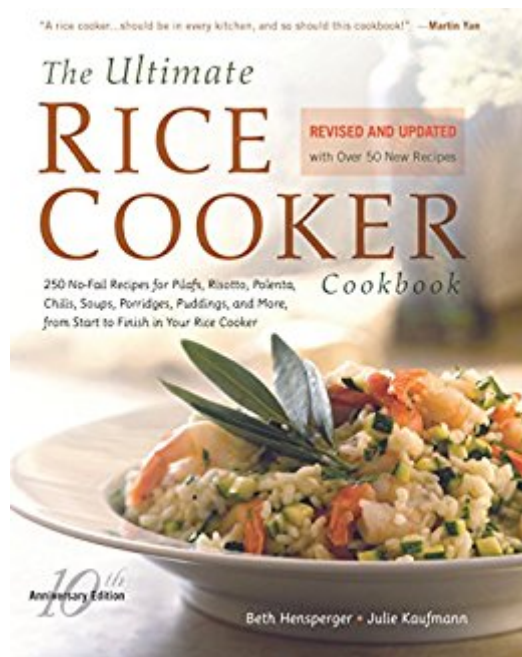


The book was found

The Ultimate Rice Cooker Cookbook: 250 No-Fail Recipes For Pilafs, Risottos, Polenta, Chilis, Soups, Porridges, Puddings, And More, Fro (Non)



Synopsis

Rice cookers are perfect for how we cook today--versatile and convenient, they have one-button technology, don't take up much counter space, and are a breeze to clean. And they can do so much more than produce foolproof rice, beans, and grains. The Ultimate Rice Cooker Cookbook shows you how to make everything from Thai Curried Rice to Chocolate Pots de Crème with Poached Fresh Cherries, from Breakfast Barley to Turkey Chili with Baby White Beans.

Book Information

File Size: 1616 KB

Print Length: 352 pages

Publisher: Harvard Common Press (February 13, 2003)

Publication Date: January 17, 2012

Language: English

ASIN: B00860Z13M

Text-to-Speech: Enabled

X-Ray: Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #106,496 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #7 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Rice Cookers #18 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Cooking by Ingredient > Rice & Grains #42 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Rice & Grains

Customer Reviews

I have owned rice cookers for many years. My latest, the Zojirushi NS-ZAC10, is the best I have ever used. I figured it would be a good idea to branch out from using the rice cooker to cook only rice, so I purchased this highly recommended book. While the book is very good, and the recipes I have tried so far have all been quite tasty, there is a major consideration that you should be aware of when making many of the recipes in this book: residual odors. Yes, when you use your rice cooker to make the delicious "creamy breakfast oatmeal" with steel-cut oats, bear in mind that your steamed white rice will smell of cinnamon for at least three or four batches afterwards. My 11-year old (a steamed rice 'purist') noticed the cinnamon 'essence' immediately and complained that 'something was wrong with the rice.' Similarly with any of the dishes which call for sauteing onions in

the rice cooker, or adding other strongly aromatic ingredients. If you use your rice cooker primarily for preparing perfect (and I mean PERFECT) steamed rice, you may not want any other flavors mingling in there. Just something to keep in mind. Otherwise, the book is a great resource. There are a few minor inconsistencies (try finding 'congee' in the index), and the resource materials can be a bit confusing (to be fair, the number of rice varieties is quite daunting). And if you are an experienced cook you may get tired of being told the exact procedure for washing rice in every recipe, but all in all, the sheer variety alone is easily worth the price.

While I love this cookbook, I'm going to tell you about the problems so you can get better results from it.

1. Measuring is a challenge! Depending on your rice cooker, liquids can be measured three ways: using the rice cooker cup, by the marks inside your rice cooker bowl, and by a standard measuring cup [8 fl oz.]. Dry ingredients can be measured by either the rice cooker cup or by a standard dry ingredients measuring cup. Before beginning any recipe, make sure you know what measures are being used, and do not make any recipe for the first time when company is coming over, in case you need to adjust it. Based on numerous recipe failures, I think the writers sometimes mixed up the measurements. They definitely could have made the information clearer in each recipe. How about a revised edition? ;)
2. Some recipes, polenta for example, have overly long cooking times, such as two porridge cycles back to back, or 90 minutes. Polenta cooks on the stovetop in 20 minutes; even a single porridge cycle is too long. Feel free to cut cooking times short.
3. When cooking oatmeal, polenta, grits, etc. with the porridge cycle, open the cover up, and leave it up, once the contents reach a simmer. If you don't, starchy lava will flow out of the vent and make a horrible mess, hot liquid may shoot out, and the recipe may be ruined as a result. If your rice cooker starts to spit, use extreme caution when you open the lid, as the hot contents may splash and burn you.
4. If a recipe says you can skip pre-soaking for tapioca, beans, etc., don't. Your final results will be much better using a traditional overnight soak in cold water.
5. When making risotto, don't perform the first step, briefly saut ing the rice in oil, in the rice cooker.

[Download to continue reading...](#)

The Ultimate Rice Cooker Cookbook: 250 No-Fail Recipes for Pilafs, Risottos, Polenta, Chilis, Soups, Porridges, Puddings, and More, fro (Non) Rice Cooker Recipes: The Ultimate Rice Cooker Cookbook: The Best Quick And Easy Rice Cooker Recipes You Can Make At Home Tonight (Rice Cooker Cookbook, ... Recipes, Rice Cookbook, Rice Recipes) Rice Mastery: 65 Most Delicious, healthy & gluten free Rice Recipes (Rice Cookbook, Rice Appetizers, Rice Desserts, Rice Lunch, Rice Drinks, Leftover Rice Recipes etc) RICE RICE BABY #2 - THE SECOND COMING OF

RICED - 50 RICE COOKER RECIPES - (Kitchen Appliance Cooking, Rice Cooker Appliance, Rice Cooker Cookbook, Clean ... Recipes, Healthy Recipes, Recipe Junkies The Ultimate Rice Cooker Cookbook - Over 25 Mouthwatering Rice Cooker Recipes: The Only Rice Cooker Cookbook You Will Ever Need The Ultimate Rice Cooker Cookbook: 25 Amazing Recipes You Can Make In Your Rice Cooker At Home! (Rice Cooker Recipes Book 1) Pressure Cooker: 365 Days of Electric Pressure Cooker Recipes (Pressure Cooker, Pressure Cooker Recipes, Pressure Cooker Cookbook, Electric Pressure Cooker ... Instant Pot Pressure Cooker Cookbook) Crock Pot: Everyday Crock Pot and Slow Cooker Recipes for Beginners(Slow Cooker, Slow Cooker Cookbook, Slow Cooker, Slow Cooker Cookbook, Crockpot Cookbook, ... Low Carb) (Cookbook delicious recipes 1) Slow Cooker Low Carb: Over 70+ Low Carb Slow Cooker Meals, Dump Dinners Recipes, Quick & Easy Cooking Recipes, Antioxidants & Phytochemicals, Soups Stews ... Slow Cooker-Slow Cooker Recipes Book 109) Rice Rice Baby 3 - The Saga Continues - 50 Unique Rice Cooker Recipes -(Healthy Recipes, Clean Eating) 100 Slow Cooker Recipes: Get 'em! Mix 'em! Leave 'em! (Slow Cooker Recipes, Crockpot Recipes): Big Slow Cooker Recipes Cookbook - The 100 Slow Cooker Recipes Top 30 Easy Vegan Slow Cooker Recipes For Busy Women: Amazing Vegan Recipes For Weight Loss And Healthy Eating: Slow Cooker, Slow Cooker Cookbook, Slow ... Cooker Recipes Cookbook For Busy Women 1) Easy Rice Cooker Cookbook: Surprisingly Effortless Recipes You Can Make With a Rice Cooker Pressure Cooker: Mouthwatering Pressure Cooker Recipes - Granny's Pick Size L Recipes Collections(Pressure Cooking,Pressure Cooker Books,Pressure Cooker Recipe Book, Pressure Cooker Dump Dinner) PRESSURE COOKER: The Ultimate Cookbook for Easy and Delicious Recipes (Pressure cooker cookbook, pressure cooking, easy meals, soups, electric pressure cooking) Gluten Free Recipes: 39 Gluten Free Recipes With Rice, Polenta, Beans And Quinoa Plus Delicious Vegetable Side Dishes To Complete Your Gluten Free Meal-Discover ... Gluten Free Recipes On a Budget Book 6) Low Carb Slow Cooker Cookbook Box Set: Low Carb Slow Cooker Recipes, Low Carb Chicken Slow Cooker Recipes, Low Carb Beef Slow Cooker Recipes Slow Cooking - Top 500 Slow Cooking Recipes Cookbook (Slow Cooker, Slow Cooker Recipes, Slow Cooking, Meals, Slow Cooker Chicken Recipes, Crock Pot, Instant Pot, Pressure Cooker, Vegan, Paleo) Rice Cooker Recipes. Everything from Chicken to Rice Cooker Meals. 35 RICE COOKER RECIPES: Stuck with rice cooker recipe ideas? here's 35 to get you started.