

## Instructions for Cooking Rice

**Large colanders** for draining rice are located in the **kitchen loft** in the far south corner, **washing bowls** can be found with the colanders or in the main kitchen in the east side cabinet.

**2 qt. Saucepan** to measure the rice and water along with the **nylon mesh liners** for each rice cooker are located in the cabinet below the rice cookers.

Each 2 qt. Saucepan of rice holds 9 american cups of rice, **every 2 qts dry rice will make 27 cups of cooked rice (each dry cup yields about 3 cooked cups)**. Each rice cooker can hold 5 saucepans of rice.

**Make sure all gas levers are turned parallel to the gas pipe, after rice is cooked make sure all levers are closed off (perpendicular to gas line.)**

### Two options for rice prep:

**Same day rice cooking instructions: Total time needed to prepare same day rice is about 1hr and 45 min., from washing through steaming.**

Wash rice and rinse several times then drain in colander for 10-15 minutes. After placing nylon mesh liner into the rice cooker, transfer rice and add water. Fold mesh liner over rice so it is submerged in the water (otherwise it may scorch). Allow rice to soak for 30 minutes. Turn on the rice cooker by depressing the lever (hold down rice cooker lever until you see the flame under the cooker ignite). After rice cooking is complete (20 minutes), let steam for 30 minutes.

### Prior day rice prep:

On the day before cooking the rice, wash and rinse rice several times then drain in colander. Place colander over a large pot or large bowl to drain. Cover the rice with a dishcloth and place everything in the refrigerator overnight.

The next day follow the cooking instructions above **BUT only add one 2 qt. Saucepan of water for each 2 qt. Saucepan of dry rice you measured the day before.**