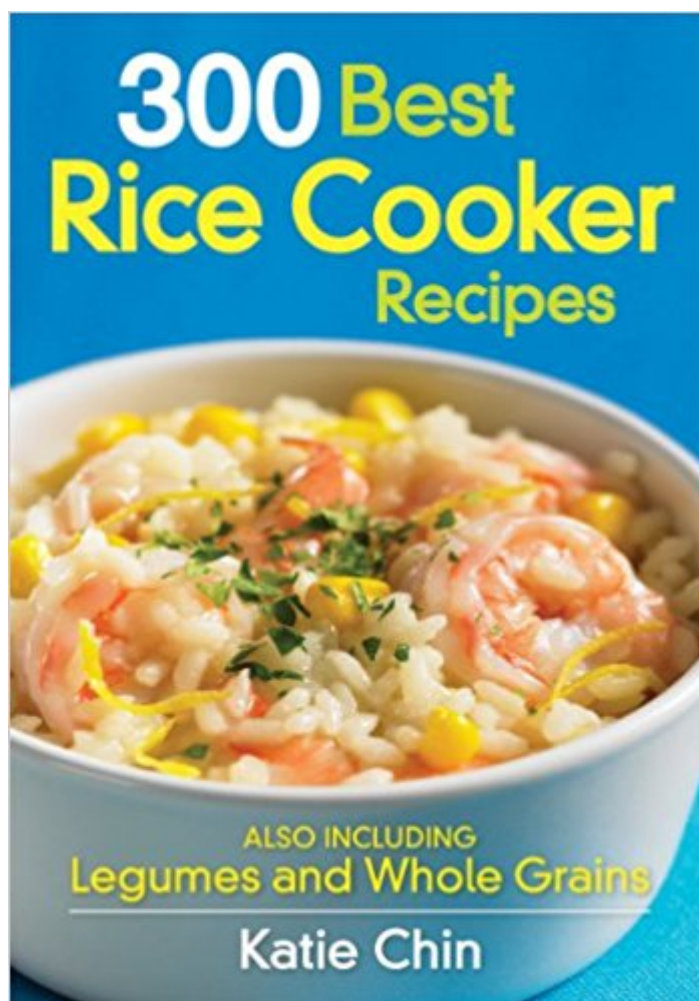


The book was found

300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains



Synopsis

The rice cooker is an amazingly versatile appliance. When is a rice cooker not only a rice cooker? When it becomes one of the most versatile and useful tools in any contemporary cook's kitchen. Of course we all know that you can make perfect rice in a rice cooker, but did you know that whole grains and beans are also perfectly suited to this appliance? These wonderful recipes -- created specifically to be used in a rice cooker -- are inspired by flavors from around the corner and around the world. Virtually every type of meal can be prepared in a rice cooker, from appetizers, soups and salads to main dishes, one pot meals and side dishes. Home cooks in the mood for a hearty stew, paella, a heavenly risotto or some authentic homemade dim sum need look no further than their rice cooker and these recipes for perfect results every time. The delicious and time-saving recipes, perfect for the busy working family and experienced gourmet cooks alike, include: Arroz con pollo Italian sausage and portobello mushroom risotto Grits jambalaya Roasted corn and quinoa salad Chocolate banana oatmeal Pancetta and pea risotto Caribbean pilaf with red quinoa Barley cioppino White chipotle turkey chili Black-eyed pea, turkey and Swiss chard stew Lemony risotto with shrimp.

The author also includes valuable information on rice cooker features, the background, USDA charts and descriptions of rice, beans and grains as well as cooking time charts for perfecting rice, beans and grains in a rice cooker. Packed with great meal ideas, easy-to-master techniques and wonderful serving suggestions, chef Katie Chin has created a book every home cook will use over and over again.

Book Information

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Customer Reviews

The electric rice cooker has proven a popular kitchen appliance among consumers of rice as a daily diet staple. The machine's set-it-and-forget-it ease of operation and the superior, succulent cooked grain it produces make it a worthwhile investment. As Chin points out, the rice cooker conveniently yields perfect grains beyond simply rice. Wheat, barley, rye, quinoa, oats, millet, and more come out toothsome and never scorched. Beans, peanuts, and lentils also profit from the rice cooker's controlled heat. Recipes encompass all these grains as well as more complex soups, stews, and chili that use the appliance to ease both cooking and cleanup. Chin inventories and explains the array of rice cookers currently available, from the least expensive to computer-controlled induction models that employ fuzzy logic to make every grain a model of perfection. She also describes turning the cooker into a steamer to produce steamed Chinese dumplings. --Mark Knoblauch

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I just bought my first-ever rice cooker (a very nice Zojirushi model). Since some of the reviews of this cookbook have been negative and completely without reasonable basis (giving it one star because so many others gave it five stars--what is the logic to that?!?!), I decided to wait to review it until I had time to study the informative portions of the book and could try a few recipes. My first three efforts included a risotto, a pilaf and a polenta. First, Lemony Risotto with Shrimp, pictured on the front of the book. I figured if it made the cover, it had to be good, and it was! Just the right hint of lemon along with a delicious, creamy risotto and perfectly cooked shrimp, all without the constant stirring usually required when making risotto. Next was Orange Pistachio Pilaf, made with plain old white rice. An easy and delicious side dish! Last was Polenta Primavera, a little more work, but a wonderful vegetarian entrée. Pros: The beginning pages of this book are worth the price alone. The author starts with a discussion of rice cookers in general. There follow pages of descriptions of various rices (I had no idea there were so many different kinds of rice!), grains, and legumes that can be cooked in your rice cooker. Along the way, she educates about the proper way to prepare these foods. For example, she states that all rices should be rinsed before cooking, except Arborio

and Carnaroli, and she explains why. The index is very detailed and accurate. There are 2 small sections with color photographs tucked inside the book. There are recipes for breakfasts, desserts, and everything in between. Some of the recipes require a large-capacity rice cooker, and some require a unit that features fuzzy-logic. But most can be made in a medium size unit, even one that just has an on-off setting. Con: My only disappointment is that there are a number of recipes where the only use of the rice cooker is to cook plain rice, and then use it with the recipe--such as a stir fry, cooked in a wok, and served over steamed rice. To me, that isn't a rice cooker recipe. But they look so good, I still give this cookbook five stars!

My Zojirushi rice cooker didn't respond well to the ones where you had to start the cooking again. For example, the soups didn't work. The rice cooker detected that it was too hot and had been running too long. I wonder if these are even a good idea to try if you spent a lot of money on your rice cooker. That being said, I took the soup out of the rice cooker when it would no longer let me cook it there, finished it on the stove, and it was delicious. So it was a good recipe, but not worth trying to force my rice cooker to make it when I could make it in a pot just as easily.

I'm brand new at cooking with my new rice cooker. It was a really great Christmas present. I started with making the Shrimp Jambalaya Salad with Wild Pecan Rice. It was even better the day after chilled. Just scrumptious! Then I wowed my husband with a perfectly made chicken risotto. I have to admit that I spent a lot of extra time in the aisles of the supermarket trying to locate many of these "new to me" ingredients. No fault of the author. I honestly didn't know the difference between arugula and spinach! Still half the fun in the learning process right? The folks I met in the store got a pretty big hoot out of me. I started out asking what on earth was CrÃ©me Fraich'e anyway? (BTW, it wasn't on their shelf and this was a major chain). The Dairy manager passed me by nearly an hour and half later and laughed out loud at the same perplexed look I had as I neared my way to the register exhausted! Ready to rock and roll this weekend and make some more recipes. Yay for the possibilities ahead. A new way to enjoy eating without any of the guilt. I highly recommend this book.

The recipes are OK, but I ended up not using them much, maybe because I am worried about scraping the metal pan of my fancy fuzzy logic rice cooker

Great item and delivery time!

This book is relatively versatile, which is my favorite part about it. there are both complex and simple recipes in it, and every one that I've made so far has been delicious. Furthermore, the recipes in this book have lead me to develop similar but noticably different variations, as well. Its a great book with tons of good recipes. I really like this one.

Excellent

...but had to return it because it wasn't written to include the digital rice cookers

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