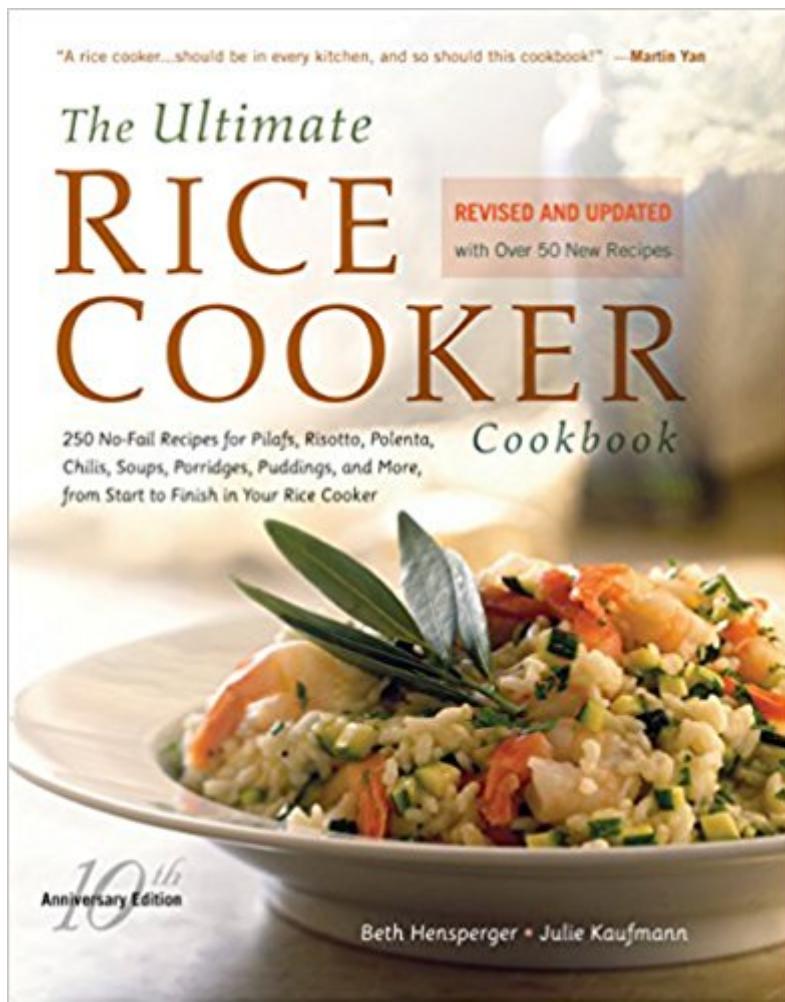


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The Ultimate Rice Cooker Cookbook: 250 No-Fail Recipes For Pilafs, Risottos, Polenta, Chilis, Soups, Porridges, Puddings, And More, From Start To Finish In Your Rice Cooker





Synopsis

Rice cookers are perfect for how we cook today: Versatile and convenient, they have one-button technology, don't take up too much counter space, and are a breeze to clean. And they can do so much more than produce foolproof rice, beans, and grains. This new edition takes note of the whole-grain revolution in U.S. kitchens and offers recipes for a host of new (and rediscovered) grains, like quinoa, millet, couscous, kamut, and spelt, whose popularity is rising fast. It focuses on a wider variety of rices, too, with lots of ideas for red, black, basmati, jasmine, and Arborio rices, as well as partially milled white rice, which looks and cooks like white rice but has the nutritional value of brown rice. The authors have also added a complete guide to the newer rice cookers that have come to the market since the original edition, including induction-cooking and pressure-cooking rice cookers and models that replace the old buttons-and-dials approach with more complex digital displays. Alongside many favorites from the first edition, from Carrot Basmati Pilaf and Italian Sausage Risotto to French Polenta and Maple-Cinnamon Rice Pudding, the 10th anniversary edition serves up more than 50 tempting new recipes, from a rich and soothing Sweet Brown Rice with Curry, Carrots, and Raisins to a warm and satisfying Millet, Winter Squash, and Sweet Pea Pilaf.

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Customer Reviews

"If the rice cooker is buried in a cupboard, this book can restore and enhance its usefulness. Cooks who already swear by the perfect-every-time rice made in this electric pot can move to the next level of cooking."

PRAISE for THE ULTIMATE RICE COOKER COOKBOOK "A rice cooker is a must in all Asian kitchens and should be in every kitchen, and so should this cookbook! My friends Beth and Julie show you how to cook hundreds of different dishes with one simple kitchen appliance. Plus they will teach you all there is to know about rice--the main staple for more than half the world's population." - Martin Yan, host of "Yan Can Cook" and author of "Martin Yan's Invitation to Chinese Cooking" and "Martin Yan's Feast" "If using a rice cooker enables you to enjoy more home cooking, then consider the definitive "The Ultimate Rice Cooker Cookbook." Authors Beth Hensperger and Julie Kaufmann use this handy pot for more than just steaming rice. Their recipes are truly innovative." - Rebecca Wood, author of "The New Whole Foods Encyclopedia" and the Julia Child Cookbook Award-winner and James Beard Book Award-winner "The Splendid Grain" "It's great to see a book dedicated to an appliance that is integral to creating the core of so many dishes, regardless of the origin of the dish." - Ming Tsai, host of "East Meets West" and co-author of "Blue Ginger: East Meets West Cooking with Ming Tsai"

Great help in using my new fuzzy-logic rice cooker. I especially appreciate its recipes for cooking whole grains like quinoa and kamut. Just bought a second copy to give to a nephew as a bonus wedding gift, to help him and his bride use the rice cooker I gave them.

I just bought a Sanyo ECJ-HC55S 5-1/2-Cup Micro-Computerized Rice Cooker and Slow Cooker, White a few months ago and was excited to cook more than just rice, so I bought this book as well. It's been a great book. I have only cooked a handful of recipes in it, but I haven't been disappointed in them. I particularly enjoyed the introduction that went over and explained how rice cookers work (the on/off ones stop when the temperature on the bottom rises above 100C indicating that the water has boiled off, while some fuzzy logic ones apparently use weight as a measurement), the differences in the models, and some general history of rice. It was really fascinating to read. The book has a great variety of recipes, from desserts to bean soups. There are plenty that don't involve rice. So far I have used this to cook some bean dishes, make some seasoned rice recipes, and make rice pudding. I really loved the rice pudding. It was a perfect texture and consistency. My Sanyo rice cooker also has a steaming tray (most fuzzy logics don't) so that wouldn't prevent me from the steaming recipes unless they require both cooking and steaming at the same time (which some recipes do). Most of the recipes seem to be compatible with both fuzzy logic and an on/off rice cookers. My only complaint would be that a lot of the recipes are rather

complex, not necessarily in the cooking steps, but more the ingredient list. Part of me was hoping for this great recipe book that would allow me to streamline my life with this whole quiver of recipes where you just throw a bunch of simple ingredients into a pot, press a button, and viola. That part of me was slightly disappointed. But the other part, that just wanted some great ways to use my rice cooker to cook more than just rice, was not. This is a great book, and I highly recommend it. Let me know if you have any questions on the book or are wondering if a certain type of recipe is in there, and I can check it out. Hope this review was helpful, now buy this book and start cooking!

The menus which come with rice cookers do not help in all respects. This cookbook gets into how to cook items well beyond just rice.

I must say first that this book does have a table of contents and an index. The index lists recipes by ingredient. For example every recipe with basmati in it will be listed under basmati and so on. Even if you want a recipe with a "small" ingredient like ginger, you'll find all of the recipes that have that ingredient listed under that. I do like that. Honestly, I haven't tried the recipes yet, but I know they'll work because I've experimented with my rice cooker before and have used a rice cooker for over fourteen years back when they were hard to find in the U.S. Now that rice cookers are available in every supermarket, it makes sense to have a book like this that expands your options beyond just simple rice. I would have liked to see recipes listed by ethnic category. I especially enjoy South Asian recipes, so it would have made it easier to find those recipes if they were listed by country. Maybe in the next edition??? Either way, I can't wait to get started cooking! Update: I've tried the Indian rice and lentil recipe and love it. I did change it up a little like using ginger powder instead of fresh ginger and omitted a few things like the mixed vegetables, but it worked and I came out with a dish that everyone loved. We did sweat a little from the spice and crushed red pepper, but it was a good sweat! She recommends the quicker cooking moong daal for the lentils but I used a regular yellow split pea lentil which will require probably a good ten minutes of boiling before adding to the rice cooker because they were a little firm but no one complained about it - I just noticed it for myself that I like a softer daal (lentil). Next time, I'm going to visit our local India Bazaar and get some moong daal and try it the way she recommends so I can cut out the boiling time. Also, I wanted to mention that there is a good sixty pages of explaining the history of and how to use the rice cooker and the different types. Also, each food category in the book gives a lot of good tips so you can create your own recipes. I especially enjoyed reading about how the Indians use their rice cookers with three baskets to create a full meal and how she gives tips to make full meals. I love to simplify

making meals. I'm so excited to try more recipes and get creative with my rice cooker!

Haven't had a chance to use a lot of the recipe's but the one's I did try are really simple and easy to follow, it's a great add on for anyone with a rice cooker

I bought this book because it was recommended by along with my Zojirushi rice cooker I purchased. I didn't bother to read the reviews until after I purchased it, but went ahead because it had a high overall rating. What surprised me after reading through them were comments like "too hard to use", and "difficult to read." After receiving the book, I think I understand why. With most cookbooks you have the recipe with a picture, a list of ingredients, the steps, and some comments. This book has no pictures (other than the cover), and goes above and beyond just the recipes. It talks about the different types of rices, explains different types of rice cookers and how they work, and the history behind everything. Personally, I think it is fantastic, but I think I can understand some peoples frustration who just wanted a book to flip open and go. That said, everything you could possible want to know how to make in a rice cooker is in here. You will not need another book other than this. Just because these are fancy recipes, don't think you need a \$100+ rice cooker. Almost all of these recipes can be made with just a cheap "on/off" rice cooker. Cakes and puddings are something you would need a fuzzy logic rice cooker for, but I can't imagine ever wanting to make these things in my rice cooker. My stove and microwave work just fine.

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