

Basic Cooking Methods

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Evaporation Method

1. One cup of *Ceylon Pure*™ **Heirloom Red Rice** - Rinse well, no need to wash like white rice
2. Heat gently one tablespoon of oil or butter in a heavy base pot
3. Add Red Rice, a pinch of salt and stir to coat grains with the oil
4. Cover with 2 - 2 1/2 cups cold water (Less liquid for firmer texture e.g. salad use)
5. Bring to a rapid boil and cook for 3-5 minutes until liquid level is near the top of the rice stirring only a few times to promote even cooking
6. Cover, reduce heat to very low and leave for 15-20 minutes
7. Check, if all liquid is absorbed, fluff with a fork and serve

Rapid boil

1. Heat a large pot with 8-12 cups of water
2. Once boiling add a teaspoon of salt and one cup red rice
3. Stir occasionally and boil for 25 minutes
4. Test a grain of rice for texture; continue to cook until desired firmness is achieved
5. Drain and rinse, toss through a little oil or butter if desired
6. Serve

Microwave

1. 1/2 cup red rice
2. 1 1/2 cups water
3. 1 teaspoon butter or oil
4. Pinch of salt
5. Place all ingredients in a large microwave safe container
6. Cook uncovered on full power for 16 minutes
7. Most of the liquid will have been absorbed
8. Cover and leave for 5 - 10 minutes
9. Fluff with a fork

Rice Cooker

1. 1/2 cup rice per person
2. Cold water equal to 1.5 times amount of rice
3. Pinch of salt
4. 1/2 - 1 teaspoon butter/ghee/olive oil
5. Place all ingredients in rice cooker and leave to cook.
6. Cooker will switch to "warming" mode once cooked. Switch off cooker or stir occasionally if not serving immediately.

