

Rice Cooking Tips

Rinse and Repeat:

Rinsing gets rid of dusty starches that may result in excess stickiness. Place the rice in a fine mesh strainer and rinse under cold water until the water runs clear. If you want stickier rice, don't wash.

Remember the Ratio:

For most types of rice, you'll always use a ratio of 1 cup rice to 2 cups water. Feel free to swap the water for chicken or vegetable broth for more flavor.

Sweet and Savory:

Rice is very versatile and will take on the taste of what it is paired with. While fried rice and rice risotto are great, desserts such as rice pudding and rice fritters are unmatched!

Rice Storage:

Kept in a cool dry place, white rice can be stored in a tightly covered container almost indefinitely. Whole grain brown rice stays fresh for six months, or up to a year when refrigerated.

