The RICE COOKER Cookbook

Includes 11 uniquely created recipes for RICE COOKER MODEL#GRC970
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SALADS
**Farro Salad with Arugula, Cranberries, Feta & Walnuts**

**SERVES 4**

**DIRECTIONS**

Add the farro and water to your rice cooker, close the lid and press the white rice button.

Cook the farro for about 40 minutes or until tender. Check it by lifting the lid with an oven mitt or kitchen towel - be careful of the steam. If the farro is fully cooked through, press the stop button and drain an excess liquid. Let cool for about 10 minutes and transfer to a large serving bowl. Add in the baby arugula, feta cheese, dried cranberries and walnuts. Drizzle the salad with extra virgin olive oil and lemon juice, season with salt and pepper and toss to coat.

Serve the salad warm or chilled.

**INGREDIENTS**

1 cup pearled Italian farro  
3 cups water  
3 cups baby arugula  
3/4 cup crumbled feta cheese  
½ cup dried cranberries  
½ cup toasted walnut halves and pieces, roughly chopped  
1 ½ tablespoons extra virgin olive oil  
Juice from 1 lemon  
Kosher salt and pepper to taste
SALADS
Quinoa Tabbouleh Salad

**SERVES 5-6**

**DIRECTIONS**

Add the quinoa and water to your rice cooker, close the lid and press the quinoa button to begin cooking.

While the quinoa is cooking, begin prepping the herbs and vegetables for the salad and place in a large bowl.

Once the quinoa is finished cooking, fluff with a fork and add to the bowl containing the herbs and vegetables. Pour the lemon juice and olive oil over the top, mix well and season to taste with salt and pepper.

Chill before serving and store in an airtight container for 3 days.

**INGREDIENTS**

1 cup quinoa
2 cups water
¼ cup lemon juice
¼ cup olive oil
1 cup chopped flat leaf parsley
1 cup chopped mint
1 bunch scallions, chopped (about 1 cup)
1 English or Persian cucumber, cut into ¼ inch dice
4 tomatoes on the vine, seeded and cut into ¼ inch dice
Kosher salt and black pepper to taste
FISH, MEAT & DAIRY DISHES
California Roll Sushi Bowl

SERVES 2

DIRECTIONS

Rinse the sushi rice in a fine mesh strainer with cold water until it runs clear. Add the rice to the rice cooker and add in the water. Close the lid and press the white rice button. Once the rice has finished cooking, remove and place in a medium bowl and season with the rice wine vinegar. Set aside to cool.

In a small bowl combine the mayonnaise and sriracha and set aside.

To prepare the sushi bowls, divide the rice between two bowls, top each with 1 cup of crab meat, slices of avocado, ¼ cup of diced cucumber in each, strips of nori and a dollop of sriracha mayonnaise. Garnish with sesame seeds and serve.

INGREDIENTS

1 cup sushi rice
1 ¼ cup water
2 tablespoons rice wine vinegar
2 cups crab meat or artificial crab meat
½ avocado, sliced
½ English cucumber, cut into ½ inch dice

⅓ cup mayonnaise
2 tablespoons sriracha
Sesame seeds for garnish

½ sheet nori, cut into thin strips
In the bowl of your rice cooker add the diced onion, bell pepper, minced garlic, diced tomatoes, andouille sausage and rice. Pour in the water and spices and stir well to combine.

Close the lid and press the white rice button to begin cooking. Set a separate timer for 20 minutes. Once the timer is up, open the lid and gently mix in the chicken. Close the lid and finish cooking.

After the timer has beeped, open the lid to stir in the shrimp. Close the lid and press the steamer button to steam the shrimp for 5 minutes. The shrimp should be fully cooked through after 5 minutes.

Open the lid, taste and adjust seasoning if necessary. Divide between 4 bowls or into one large serving bowl.
Paella

SERVES 4

DIRECTIONS

In the bowl of your rice cooker add the diced onion, carrot, minced garlic, arborio rice, chicken stock, tomato paste, paprika, saffron and chorizo and stir to combine.

Close the lid and press the white rice button.

Set a separate timer for 20 minutes.

Cut your chicken thighs into 1 inch pieces and season with salt and pepper.

After 20 minutes, open the lid of the rice cooker and gently stir in the chicken thighs and then close the lid again to finish cooking.

Once the rice cooker has finished, stir in the shrimp and frozen peas and press the steam button to steam the shrimp for about 5 minutes. The shrimp should be fully cooked once the time runs out.

Season the paella with salt and pepper to taste and place in a serving dish with lemon wedges for garnish.

INGREDIENTS

1 medium onion, diced
1 medium carrot, diced
2 garlic cloves, minced
1 cup arborio rice
2 cups chicken stock
1 tablespoon tomato paste
1 teaspoon sweet smoked paprika
1 package saffron powdered (about 1 tsp) or 4–5 thread saffron
8 ounces Spanish chorizo
1lb boneless, skinless chicken thighs
1/2lb extra large shrimp, peeled and deveined
1 cup frozen peas
Lemon wedges for garnish
FISH, MEAT & DAIRY DISHES
Homemade Yogurt

SERVES 4

DIRECTIONS

Add the milk to a large pot over medium heat and heat the milk until it reaches 180°F. Remove from the heat source and reduce the temperature to 110°F. You can speed up the process by putting the pot in an ice bath and stirring frequently. Once the temperature has reduced to 110°F stir in the ½ cup of yogurt.

While you wait for the temperature of your milk to reduce, sterilize your rice cooker by placing 1 cup of water in the bowl and pressing the steam button to steam for 5 minutes. Pour out any leftover water and wipe clean with a paper towel or clean cloth. Pour in the cooled milk mixture, close the lid and press the yogurt button - the timer should read 8 hours and begin ticking down immediately.

After 8 hours, the yogurt should be set and thick. Place in your refrigerator for 2–3 hours to chill and stop the yogurt making process. Once fully cool, transfer to fine mesh strainer set over a bowl, to strain out the liquid whey. The longer you strain the thicker the consistency of your yogurt. Remove from the fine mesh strainer and store in containers of your choice. If desired, sweeten with honey or serve as is. Yogurt can be stored in the refrigerator for about 2 weeks.

INGREDIENTS

½ gallon whole or 2% milk
½ cup commercial yogurt containing active cultures
VEGETARIAN DISHES
VEGETARIAN DISHES
Brown Rice Pilaf

SERVES 4

DIRECTIONS

In the bowl of your rice cooker add the brown rice, diced onion and water or stock if desired. Close the lid and press the brown rice button to begin cooking.

Once the rice has finished cooking, fluff with a fork, season with salt and pepper and transfer to serving bowl, top with toasted sliced almonds and parsley.

INGREDIENTS

1 cup brown rice
1 yellow onion, diced
2 ¼ cups water or stock (vegetable or chicken)
¼ cup sliced almonds, toasted
Chopped flat leaf parsley for garnish
Kosher salt and black pepper to taste
Spanish Rice

SERVES 4

**DIRECTIONS**

Place the diced onion, minced garlic, tomatoes and white rice in the rice cooker. Add the water and stir to combined. Close the lid and press the white rice button to begin cooking.

Once the rice has finished cooking, fluff with a fork and season to taste with salt and black pepper.

Place in a bowl for serving and garnish with chopped cilantro on top and lime wedges.

**INGREDIENTS**

1 medium onion, diced
2 cloves garlic, minced
1 - 15 ounce can diced tomatoes, drained
1 cup long grain white rice
1 ½ cups water
Salt and black pepper
Cilantro and lime wedges for garnish
Vegetable Fried Rice

INGREDIENTS

- 2 garlic cloves, minced
- ½ inch piece of ginger, minced
- 1 medium onion, diced
- 1 medium carrot, diced
- 8 ounces shiitake or cremini mushrooms, sliced
- 2 cups cooked leftover white or brown rice
- 4 tablespoons soy sauce
- 1 teaspoon toasted sesame oil
- ½ tablespoon sriracha (optional)
- White pepper to taste
- ¼ lb snap peas, halved
- 2 scallions, chopped
- 2 large eggs

SERVES 4

DIRECTIONS

If you don’t have leftover rice, prepare the rice ahead of time.
Place 1 cup of white rice in your rice cooker and add 1 ¼ cups water (if using brown rice use 2 ¼ cups) and press the respective buttons depending on the type of rice you are using. Cook the rice and set aside to chill in the refrigerator for an hour or to speed up in the freezer for 15 minutes.

In a wok, add 1 tablespoon of neutral oil over medium to medium-high heat and add the minced garlic and ginger to cook for 30 seconds, then stir in the onions and carrots. Cook for about 3-4 min until soft. Stir in the mushrooms and cook for another 1-2 minutes.

Add in the rice, breaking up add large clumps and stir fry for about 2-3 minutes, making sure to stir frequently.

Pour in the soy sauce, sesame oil, sriracha and white pepper and cook for another minute.

Mix in the snap peas and scallions to cook for about 1 minute and then push everything to one side of the wok to make room for the eggs. Crack both eggs onto the empty side of the wok, and working quickly, stir until scrambled and then mix into the fried rice.

Taste and adjust seasoning if necessary before serving.
Rice Cooker Steel Cut Oatmeal

SERVES 4

DIRECTIONS

Place the steel cut oats in the rice cooker and add the water and press the oatmeal button.

Once the oatmeal has finished cooking, divide between bowls and top with your accompaniments of choice.

Banana, brown sugar and walnuts for banana bread flavor
Fresh Berries and honey
Cinnamon and brown sugar
Apples and maple syrup

Or make a large batch and refrigerate into individual portions to reheat again in the morning on the go.

INGREDIENTS

1 cup steel cut oats
3 cups water
Optional: Berries, honey, cinnamon, brown sugar, apples, maple syrup, nuts.
Steamer Edamame

INGREDIENTS

1 bag frozen edamame in shell or 2 cups fresh edamame
Kosher salt

SERVES 4-6

DIRECTIONS

Place a steamer basket inside the rice cooker and add 1 cup of water.

Add the frozen or fresh edamame into the steamer basket, close the lid and press the steam button to steam for five minutes.

Remove from the rice cooker, season with kosher salt and serve with your desired accompaniments.