

Ingredients

bool(false)

2-4 cups of rice

4-8 cups of water

2-4 tbs Butter, margarine or olive oil Salt

Final Words

bool(false)

If you follow the above instruction, you will be able to get excellently cooked rice within a short span of time. Cooking rice would no more a complicated task, rather fun. You can enjoy the taste of perfectly cooked rice anytime and serve your family and friends.

Source

bool(false)

<https://thewisy.com/best-pressure-cooker-reviews-2/>

<https://the10co.com/best-slow-cooker/>

Steps of cooking perfect rice in a slow cooker

bool(false)

Steps of cooking perfect rice in a slow cooker

Step 1:

bool(false)

Oil up the sides and bottom of your cooker with butter, margarine or olive oil. This will protect the rice from sticking to the pan.

Step 2:

bool(false)

Place 2 or 4 cups of rice in the cooker. Pour in 4 or 8 cups of water. You will need the double water according to rice. Rice gets cooked by 2 to 1 ratio. 4 cups of water for 2 cups of rice and 8 cups of water for 4 cups of rice. If you want to add taste, you can sprinkle a pinch of salt according to your taste over the rice.

Step 3:

bool(false)

Cover your cooker and cook on high temperature for 2-2 & 1/2 hours for white rice and 3 hours for brown or wild rice. Gently stir the rice once during the whole cook time.

Step 4:

bool(false)

Check the rice. If it is undercooked, add 15-20 minutes until the water is absorbed and rice becomes tender and soft.

Step 5:

bool(false)

Uncover the cooker. Fluff the rice with a fork, and then serve piping hot rice. Cooked rice will remain hot up to 2 hours after turning the switch off. To add variety in your rice, you may add a bit of sea salt or some chopped garlic. This will enhance the flavor and taste of rice. You can even add onion or substitute water with chicken stock as well.

