

Name _____ Class _____ Number _____

How to Cook Rice in a Rice Cooker So It's Perfect Every Time

Yes, you could make rice on the stovetop but once you learn **how to cook rice in a rice cooker**, you'll never look back. With our fail-safe water-to-rice ratio and step-by-step instructions, you'll be able to consistently produce fluffy grains of long-grain white rice that are Goldilocks perfect — not too wet, not too dry and *just* right. We also have instructions for how to make brown rice in a rice cooker, as well as basmati, jasmine and short-grain varieties.

Simply combine water with the rinsed rice, then press a button and walk away. It's the ultimate set-it-and-forget-it machine. There's no need to babysit a pot on the stove or adjust the heat levels. The rice cooker technology senses when the rice is done and will automatically stop cooking. The best rice cookers will even keep the grains warm until you're ready to serve. Say good-bye to scorching pots!

So go ahead and make your next batch with our foolproof rice cooker recipe. You'll have the perfect launch pad for customizable rice bowls and setting yourself up for weekly meal prep success. These versatile, healthy grains also happen to be just the blank canvas you need for saucy entrees, like Sichuan Peppercorn and Chicken Stir-Fry and Ropa Vieja. You can even whip up an entire meal in the rice cooker, like the Best Rice Cooker Chicken and Rice with Feta and Mint. With a rice cooker, all this is possible and super easy to achieve — it's your dream machine.

Directions

HOW TO MAKE RICE IN A RICE COOKER

Step 1 Rinse your rice in a fine-mesh strainer or inside the rice cooker pot.

Step 2 In the rice cooker pot, combine the rice with the water and salt; stir and spread the rice out in an even layer.

Step 3 Close the rice cooker lid, press start and let it be until the rice cooker signals that it is finished cooking.

Step 4 Let the rice sit undisturbed for 10 minutes, then fluff the rice with the rice paddle.

Instructions: Select the best answer for each question.

1. What is the main advantage of using a rice cooker?
 - (a) It's faster than cooking rice on the stovetop.
 - (b) It produces perfectly cooked rice every time.
 - (c) It requires less attention than cooking on the stovetop.
 - (d) All of the above
2. What is NOT mentioned as a benefit of using a rice cooker?
 - (a) Perfect rice every time.
 - (b) Hands-free cooking.
 - (c) Saves energy.
 - (d) Versatility for different rice types.

3. Which step is NOT necessary when cooking rice in a rice cooker?
- (a) Rinsing the rice
 - (b) Adding salt
 - (c) Stirring the rice and water
 - (d) Fluffing the rice after cooking
4. What is the function of the rice cooker's automatic shut-off feature?
- (a) To keep the rice warm
 - (b) To prevent the rice from burning
 - (c) To signal when the rice is finished cooking
 - (d) All of the above
5. What type of rice does the passage NOT mention how to cook in a rice cooker?
- (a) Long-grain white rice
 - (b) Brown rice
 - (c) Basmati rice
 - (d) Wild rice

What is the perfect ratio of water to rice in a rice cooker?

The golden ratio in a rice cooker is 1:1. That means **1 cup rice to 1 cup water**. During our testing, we found this ratio works best for long-grain white rice, including basmati and jasmine, as well as for short-grain white rice — but check the manufacturer's instructions since specific ratios can vary based on the model.

While almost all rice cookers come with a measuring cup, some have markings on the cooking pot so you always know how much rice and water to add, no matter the type of rice and how much you start with. Keep in mind that rice cooker cups are typically smaller than your standard measuring cup. **They** usually measure 3/4 cup, which doesn't make a difference when it comes to ratios, but should be taken into account when following a standard recipe.

6. This ratio works best for which types of rice?
- (a) Long-grain white rice only
 - (b) Short-grain white rice only
 - (c) Both long-grain and short-grain white rice
 - (d) Brown rice only
7. Why should you check the manufacturer's instructions for your rice cooker?
- (a) The golden ratio might not apply to all models.
 - (b) You need to know the exact cooking time for different types of rice.
 - (c) The instructions will tell you how to clean the rice cooker.
 - (d) You need to know how much electricity the rice cooker uses.
8. How do rice cooker cups typically compare to standard measuring cups?
- (a) They are the same size.
 - (b) They are larger.
 - (c) They are smaller.
 - (d) They are available in different sizes.
9. Why does the passage mention that rice cooker cups are smaller than standard measuring cups?
- (a) To warn you not to use a standard measuring cup with your rice cooker.
 - (b) To explain why the golden ratio still works even with smaller cups.
 - (c) To tell you that you can use less rice if you use a rice cooker cup.
 - (d) To convince you to buy a rice cooker with larger cups.

10. The word “They” line 8 refers to _____.

- (a) cookers
- (b) rice cooker cups
- (c) ratio
- (d) rice

How do rice cookers work?

Add rice and water to the cooking pot, select the corresponding program (if available on your model), such as “white rice” and press the start button. It’s that simple! Pro tip: Before closing the lid, stir everything together and spread the rice so it’s level — this will help it cook more evenly. The machine will automatically stop cooking once all the water boils off and the temperature starts to inch above 212°F. Cooking times vary based on the type of rice and amount being made. We recommend letting the rice sit for 5 to 10 minutes after the program completes so it can gently finish cooking and let any excess liquid evaporate.

11. What happens when the temperature in the rice cooker reaches 212°F?

- (a) The rice burns at the bottom of the pot.
- (b) The machine automatically switches to keep-warm mode.
- (c) The cooker detects all the water has boiled off and stops cooking.
- (d) The steam inside starts making whistling sounds.

12. What is the role of stirring the rice and water before closing the lid?

- (a) To activate the cooking program.
- (b) To ensure the rice cooks evenly.
- (c) To prevent the water from boiling over.
- (d) To release trapped air for faster cooking.

13. How does the rice cooker know when to stop cooking?

- (a) It detects the amount of rice in the pot.
- (b) A timer automatically shuts it off after a set time.
- (c) It senses when the rice has absorbed all the water.
- (d) The steam pressure inside reaches a maximum level.

14. What is the benefit of letting the rice sit after the cooking program finishes?

- (a) To cool it down for immediate consumption.
- (b) To allow remaining water droplets to evaporate.
- (c) To activate a final cooking stage for fluffier rice.
- (d) To clean the inner pot more easily.

5. True or False: You can cook any type of rice in a rice cooker using the same program.

- (a) True
- (b) False
