



Tricks of the Trade

These tricks are not difficult to perform and they work like magic!



Let the Rice Levitate

To reheat rice without overcooking, place rice in a colander or sieve. Place over a pot of boiling water, without letting the rice touch the water.



Works like Magic

To salvage scorched or burned rice, first scoop the rice into a clean pot, being careful not to scrape in any of the crusty, burned bottom. Place a single layer of onion skins on top of the rice. Cover the pot and let it sit 10 to 15 minutes. The onion skins will remove the burnt taste. Discard the onion skins and serve.



Entertaining Idea

For a great, simple seasoning for white rice, squeeze fresh lemon juice into the cooking water, and follow package directions. Not only does this give the rice a wonderful flavor, it produces a beautifully white grain.



Look, No Hands

Unless a recipe states otherwise, never stir rice while it is cooking. Doing so will release the grains' starch and make it sticky.

Smart Switch

For any recipe calling for cooked white rice, brown rice may be substituted in equal amounts. In switching uncooked white rice for brown rice, the liquid must be adjusted, increasing the amount of liquid needed for brown rice.



Performance Counts

If rice is crunchy, or appears to have hard centers, be sure to cover tightly when cooking. If this happens, add 2 tablespoons additional liquid, cover, and continue to cook 2 to 4 minutes.

Take Your Pick

Leftover rice is great to have on-hand for stirring into soups and broths, as well as for preparing fried rice.

Surprise! Surprise!

Rice is an excellent way of turning leftovers into exciting new dishes.



Disappearing Act

Cooked rice, if not eaten immediately, should be stored in a shallow container, covered tightly, and refrigerated.



It All Adds Up

The Easy Math Method – 1 cup white rice + 2 cups water = 3 cups cooked rice. Just remember – 1,2,3!

A Good Cover Up

Seems like it takes forever for the water to boil – cut the time in half by merely covering the pot!

Not So Tricky

If one desires more separate grains, sauté the rice in a small amount of oil or butter before adding liquid. Equivalents: 1 cup uncooked white rice = 3 cups cooked rice. 1 bag Success® rice = 2 cups cooked rice. One pound raw rice = about 2 cups.

National Rice Month is celebrated during the month of September.