

RICE COOKING CHART

Type of Rice	Rinse	Liquid and Salt Amount (for 1 cup rice)	Cooking Time (Absorption Method)	Standing Time	Yield
BASMATI (REGULAR OR BROWN)	Rinse until water runs clear.	1½ CUPS WATER AND ¼ TEASPOON SALT (1¾ CUPS WATER FOR BROWN)	Bring rice and water to a boil, simmer, covered, 15 minutes (30 minutes for brown).	10 minutes	3 CUPS
JASMINE	Rinse until water runs clear.	1½ CUPS WATER AND ¼ TEASPOON SALT	Bring rice and water to a boil, simmer, covered, 15 minutes.	10 minutes	3 CUPS
KALIJIRA	Rinse until water runs clear.	1½ CUPS WATER AND ¼ TEASPOON SALT	Bring rice and water to a boil, simmer, covered, 25 minutes.	10 minutes	2½ CUPS
LONG-GRAIN WHITE	Do not rinse.	1½ CUPS WATER AND ¼ TEASPOON SALT	Bring water to a boil first, add rice. Return to a boil, then simmer, covered, 16 to 18 minutes.	10 minutes	2½ CUPS
SHORT-GRAIN BROWN	Do not rinse.	2 CUPS WATER AND ¼ TEASPOON SALT	Bring rice and water to a boil, simmer, covered, 40 to 50 minutes.	10 minutes	2½ CUPS
LONG-GRAIN BROWN	Do not rinse.	1¾ CUPS WATER AND ¼ TEASPOON SALT	Bring rice and water to a boil, simmer, covered, 35 to 40 minutes.	10 minutes	2½ CUPS
SUSHI	Rinse until water runs clear, then drain and let dry 20 minutes.	1½ CUPS WATER AND ⅓ TEASPOON SALT	Bring rice and water to a boil, simmer, covered, 8 minutes.	10 minutes	2½ CUPS
WILD RICE	Rinse well.	2 CUPS WATER AND ¼ TEASPOON SALT	Bring water to a boil first; add wild rice, return to a boil, then simmer, covered, 45 to 50 minutes.	10 minutes	2½ CUPS