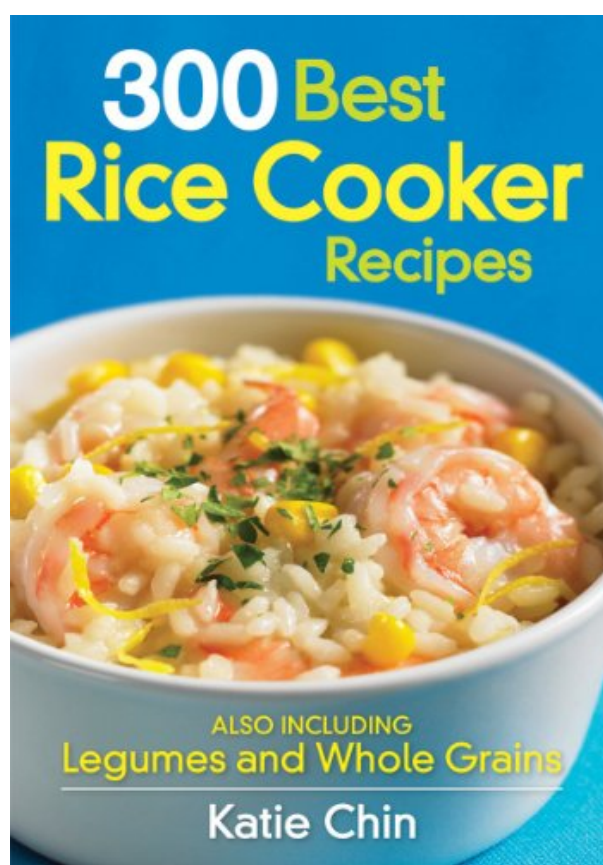


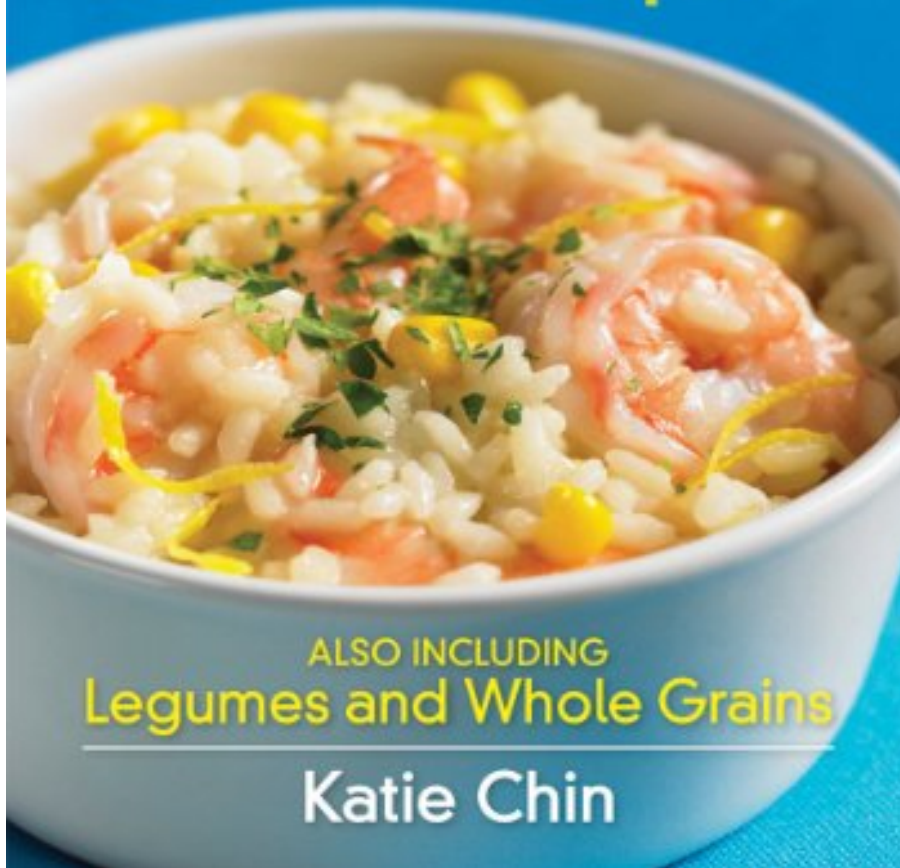
# **300 BEST RICE COOKER RECIPES: ALSO INCLUDING LEGUMES AND WHOLE GRAINS BY KATIE CHIN**



**DOWNLOAD EBOOK : 300 BEST RICE COOKER RECIPES: ALSO INCLUDING LEGUMES AND WHOLE GRAINS BY KATIE CHIN PDF**

 **Free Download**

# 300 Best Rice Cooker Recipes



ALSO INCLUDING  
Legumes and Whole Grains

Katie Chin

Click link bellow and free register to download ebook:

**300 BEST RICE COOKER RECIPES: ALSO INCLUDING LEGUMES AND WHOLE GRAINS BY  
KATIE CHIN**

[DOWNLOAD FROM OUR ONLINE LIBRARY](#)

# **300 BEST RICE COOKER RECIPES: ALSO INCLUDING LEGUMES AND WHOLE GRAINS BY KATIE CHIN PDF**

From the description over, it is clear that you should read this book **300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin** We offer the on the internet book qualified **300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin** right here by clicking the link download. From discussed e-book by on the internet, you can give a lot more perks for lots of people. Besides, the visitors will be likewise conveniently to obtain the favourite e-book **300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin** to review. Find one of the most preferred as well as needed e-book **300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin** to review now and below.

## From Booklist

The electric rice cooker has proven a popular kitchen appliance among consumers of rice as a daily diet staple. The machine's set-it-and-forget-it ease of operation and the superior, succulent cooked grain it produces make it a worthwhile investment. As Chin points out, the rice cooker conveniently yields perfect grains beyond simply rice. Wheat, barley, rye, quinoa, oats, millet, and more come out toothsome and never scorched. Beans, peanuts, and lentils also profit from the rice cooker's controlled heat. Recipes encompass all these grains as well as more complex soups, stews, and chili that use the appliance to ease both cooking and cleanup. Chin inventories and explains the array of rice cookers currently available, from the least expensive to computer-controlled induction models that employ fuzzy logic to make every grain a model of perfection. She also describes turning the cooker into a steamer to produce steamed Chinese dumplings. -- Mark Knoblauch

## Review

The rice cooker conveniently yields perfect grains beyond simply rice. Wheat, barley, rye, quinoa, oats, millet, and more come out toothsome and never scorched. Beans, peanuts, and lentils also profit from the rice cooker's controlled heat. Recipes encompass all these grains as well as more complex soups, stews, and chili that use the appliance to ease both cooking and cleanup. Chin inventories and explains the array of rice cookers currently available. (Mark Knoblauch Booklist 2011-12-15)

## About the Author

Katie Chin is a cookbook author, chef, television personality and entertaining and Asian-lifestyle expert, as well as a beverage and food consultant and spokesperson. She is based in Los Angeles, California.

# **300 BEST RICE COOKER RECIPES: ALSO INCLUDING LEGUMES AND WHOLE GRAINS BY KATIE CHIN PDF**

[Download: 300 BEST RICE COOKER RECIPES: ALSO INCLUDING LEGUMES AND WHOLE GRAINS BY KATIE CHIN PDF](#)

Why must choose the problem one if there is easy? Get the profit by buying the book **300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin** below. You will certainly obtain various means to make an offer and also get the book 300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin As understood, nowadays. Soft file of the books 300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin come to be popular with the visitors. Are you among them? As well as below, we are supplying you the extra compilation of ours, the 300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin.

When obtaining this publication *300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin* as referral to read, you could gain not just motivation but also brand-new understanding and driving lessons. It has greater than common advantages to take. What sort of e-book that you review it will work for you? So, why need to get this e-book qualified 300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin in this post? As in web link download, you could get guide 300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin by online.

When getting guide 300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin by online, you can read them anywhere you are. Yeah, also you are in the train, bus, hesitating checklist, or other areas, on-line e-book 300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin can be your buddy. Whenever is a great time to read. It will certainly enhance your understanding, enjoyable, enjoyable, lesson, as well as experience without spending more cash. This is why online e-book 300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin ends up being most wanted.

# **300 BEST RICE COOKER RECIPES: ALSO INCLUDING LEGUMES AND WHOLE GRAINS BY KATIE CHIN PDF**

The rice cooker is an amazingly versatile appliance.

When is a rice cooker not only a rice cooker? When it becomes one of the most versatile and useful tools in any contemporary cook's kitchen. Of course we all know that you can make perfect rice in a rice cooker, but did you know that whole grains and beans are also perfectly suited to this appliance?

These wonderful recipes -- created specifically to be used in a rice cooker -- are inspired by flavors from around the corner and around the world. Virtually every type of meal can be prepared in a rice cooker, from appetizers, soups and salads to main dishes, one pot meals and side dishes. Home cooks in the mood for a hearty stew, paella, a heavenly risotto or some authentic homemade dim sum need look no further than their rice cooker and these recipes for perfect results every time.

The delicious and time-saving recipes, perfect for the busy working family and experienced gourmet cooks alike, include:

- Arroz con pollo
- Italian sausage and portobello mushroom risotto
- Grits jambalaya
- Roasted corn and quinoa salad
- Chocolate banana oatmeal
- Pancetta and pea risotto
- Caribbean pilaf with red quinoa
- Barley cioppino
- White chipotle turkey chili
- Black-eyed pea, turkey and Swiss chard stew
- Lemony risotto with shrimp.

The author also includes valuable information on rice cooker features, the background, USDA charts and descriptions of rice, beans and grains as well as cooking time charts for perfecting rice, beans and grains in a rice cooker. Packed with great meal ideas, easy-to-master techniques and wonderful serving suggestions, chef Katie Chin has created a book every home cook will use over and over again.

- Sales Rank: #469264 in Books
- Published on: 2011-07-28
- Original language: English
- Number of items: 1
- Dimensions: 9.96" h x .86" w x 7.06" l, 1.60 pounds
- Binding: Paperback
- 400 pages

## From Booklist

The electric rice cooker has proven a popular kitchen appliance among consumers of rice as a daily diet staple. The machine's set-it-and-forget-it ease of operation and the superior, succulent cooked grain it produces make it a worthwhile investment. As Chin points out, the rice cooker conveniently yields perfect grains beyond simply rice. Wheat, barley, rye, quinoa, oats, millet, and more come out toothsome and never scorched. Beans, peanuts, and lentils also profit from the rice cooker's controlled heat. Recipes encompass all these grains as well as more complex soups, stews, and chili that use the appliance to ease both cooking and cleanup. Chin inventories and explains the array of rice cookers currently available, from the least expensive to computer-controlled induction models that employ fuzzy logic to make every grain a model of perfection. She also describes turning the cooker into a steamer to produce steamed Chinese dumplings. -- Mark Knoblauch

## Review

The rice cooker conveniently yields perfect grains beyond simply rice. Wheat, barley, rye, quinoa, oats, millet, and more come out toothsome and never scorched. Beans, peanuts, and lentils also profit from the rice cooker's controlled heat. Recipes encompass all these grains as well as more complex soups, stews, and chili that use the appliance to ease both cooking and cleanup. Chin inventories and explains the array of rice cookers currently available. (Mark Knoblauch Booklist 2011-12-15)

## About the Author

Katie Chin is a cookbook author, chef, television personality and entertaining and Asian-lifestyle expert, as well as a beverage and food consultant and spokesperson. She is based in Los Angeles, California.

## Most helpful customer reviews

125 of 128 people found the following review helpful.

A real review from a real cook who really tried some recipes!

By Barbara Joyce

I just bought my first-ever rice cooker (a very nice Zojirushi model). Since some of the reviews of this cookbook have been negative and completely without reasonable basis (giving it one star because so many others gave it five stars--what is the logic to that?!?!), I decided to wait to review it until I had time to study the informative portions of the book and could try a few recipes.

My first three efforts included a risotto, a pilaf and a polenta. First, Lemony Risotto with Shrimp, pictured on the front of the book. I figured if it made the cover, it had to be good, and it was! Just the right hint of lemon along with a delicious, creamy risotto and perfectly cooked shrimp, all without the constant stirring usually required when making risotto. Next was Orange Pistachio Pilaf, made with plain old white rice. An easy and delicious side dish! Last was Polenta Primavera, a little more work, but a wonderful vegetarian entrée.

Pros: The beginning pages of this book are worth the price alone. The author starts with a discussion of rice cookers in general. There follow pages of descriptions of various rices (I had no idea there were so many different kinds of rice!), grains, and legumes that can be cooked in your rice cooker. Along the way, she educates about the proper way to prepare these foods. For example, she states that all rices should be rinsed before cooking, except Arborio and Carnaroli, and she explains why.

The index is very detailed and accurate. There are 2 small sections with color photographs tucked inside the book. There are recipes for breakfasts, desserts, and everything in between. Some of the recipes require a large-capacity rice cooker, and some require a unit that features fuzzy-logic. But most can be made in a

medium size unit, even one that just has an on-off setting.

Con: My only disappointment is that there are a number recipes where the only use of the rice cooker is to cook plain rice, and then use it with the recipe--such as a stir fry, cooked in a wok, and served over steamed rice. To me, that isn't a rice cooker recipe. But they look so good, I still give this cookbook five stars!

69 of 72 people found the following review helpful.

Excellent variety but has far too many non-rice cooker recipes and lacks some important details

By Gillby

I recently got on the rice cooker bandwagon having bought an expensive fuzzy-logic machine, so I'm well aware of the wide variety of foods that a rice cooker can make, especially the fuzzy-logic kind. So I was expecting a book purporting to have 300 recipes for rice cookers to expand my horizons on what I can do with my machine. I was impressed by the variety and different flavors of cuisine represented in the book (Japanese, Thai, Italian, Indian, Southern American, Mexican, etc.) and by the styles of dishes (the book is sectioned into: breakfasts; appetizers, snacks, and sushi; salads; soups; stews and chilis; main dishes and one-pot meals; risottos and pilafs; side dishes; steam cuisine; desserts). As one would expect, there are a plethora of very interesting and creativity-inspiring dishes involving various rice and grains and rice cookers which made the book worth a buy for me.

However, I am perplexed at what some of the recipes have to do with rice cookers, especially since in the "How to Use This Book" section the author says "All of the recipes in this book can be made using an electronic rice cooker." Well, that's stretching the truth to say the least. Many recipes just take something that you are to previously have made presumably in the rice cooker, like cooked rice or chickpeas or lentils, and then are just a regular non-rice cooker recipe sometimes requiring various other equipment like skillet, food processors, ovens, broiling pan, etc. For example, recipes like quiche, pancakes, pate, bean dip, garlic steak...none of which have anything to do with a rice cooker. I think these recipes should be in their own section as horizon-expanding supplements since they are not made in a rice cooker and are just things you can do with rice and grains basically, and they shouldn't be part of the misleading 300 in the title!

Strangely, the top of the recipes are supposed to list in bold the equipment and/or type of rice cooker needed for the recipe (some require a fuzzy logic only), but some of the recipes are missing this information making quick browsing difficult. Last, the book's intro was very no-frills, and the design of the book is extremely basic and boring with only a few inserts of sumptuous color pictures.

So I give the book three stars because while it has a nice variety of recipes and basic rice cooker explanations and is a great addition for any rice cooker owner, it's frustrating to not be able to make many of the recipes because I don't have the equipment which I didn't think I'd need given the title of the book, although there are PLENTY for me to still try with my rice cooker. There are very few cookbooks out there on cooking with rice cookers, so this one is absolutely worth a buy along with "The Ultimate Rice Cooker Cookbook" (which is much richer in detail, background, and interesting tips and gives more nuanced instructions for the advantages of on/off machines vs. fuzzy logics).

45 of 46 people found the following review helpful.

FYI- NOT for small rice cookers

By magicgirl

Just want to warn those who have a small rice cooker, don't get excited.

This book is for medium rice cookers 14-16 cups, or large 19-22 cups.

And if its an on/off cheap model there aren't that many recipes for it either.

This book is a little deceiving....

The recipes don't always use the rice cooker exclusively.

It makes you cook a meal on the stovetop separately and then you add the rice from the rice cooker.

To me, that doesn't sound like a rice cooker recipe book.

I was expecting recipes that you could do by putting everything in the rice cooker.

The recipes look good, but I wish it would use the rice cooker as the main method of cooking.

[See all 78 customer reviews...](#)



# **300 BEST RICE COOKER RECIPES: ALSO INCLUDING LEGUMES AND WHOLE GRAINS BY KATIE CHIN PDF**

Be the first who are reading this **300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin** Based on some reasons, reading this e-book will certainly provide more perks. Also you should review it detailed, page by page, you could finish it whenever as well as anywhere you have time. As soon as more, this online publication 300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin will certainly give you easy of reading time and also activity. It additionally offers the experience that is budget friendly to get to and obtain considerably for better life.

## From Booklist

The electric rice cooker has proven a popular kitchen appliance among consumers of rice as a daily diet staple. The machine's set-it-and-forget-it ease of operation and the superior, succulent cooked grain it produces make it a worthwhile investment. As Chin points out, the rice cooker conveniently yields perfect grains beyond simply rice. Wheat, barley, rye, quinoa, oats, millet, and more come out toothsome and never scorched. Beans, peanuts, and lentils also profit from the rice cooker's controlled heat. Recipes encompass all these grains as well as more complex soups, stews, and chili that use the appliance to ease both cooking and cleanup. Chin inventories and explains the array of rice cookers currently available, from the least expensive to computer-controlled induction models that employ fuzzy logic to make every grain a model of perfection. She also describes turning the cooker into a steamer to produce steamed Chinese dumplings. -- Mark Knoblauch

## Review

The rice cooker conveniently yields perfect grains beyond simply rice. Wheat, barley, rye, quinoa, oats, millet, and more come out toothsome and never scorched. Beans, peanuts, and lentils also profit from the rice cooker's controlled heat. Recipes encompass all these grains as well as more complex soups, stews, and chili that use the appliance to ease both cooking and cleanup. Chin inventories and explains the array of rice cookers currently available. (Mark Knoblauch Booklist 2011-12-15)

## About the Author

Katie Chin is a cookbook author, chef, television personality and entertaining and Asian-lifestyle expert, as well as a beverage and food consultant and spokesperson. She is based in Los Angeles, California.

From the description over, it is clear that you should read this book 300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin We offer the on the internet book qualified 300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin right here by clicking the link download. From discussed e-book by on the internet, you can give a lot more perks for lots of people. Besides, the visitors will be likewise conveniently to obtain the favourite e-book 300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin to review. Find one of the most preferred as well as needed e-book **300 Best Rice Cooker Recipes: Also Including Legumes And Whole Grains By Katie Chin** to review now and below.