

Pressure Cooker Rice

Cal Rose

Rinse your rice until the water is clear. Drain.

Add 1 cup of rice to 1 cup + 1 Tablespoon of water to your pot. Mix well.

Set your pressure cooker to 8 minutes.

Allow natural pressure to release 8 minutes before opening.

Basmati

Rinse your rice until the water is clear. Drain.

Add 1 cup of rice to 1 cup of water to your pot. Mix well.

Set your pressure cooker to 6 minutes.

Allow natural pressure to release 10 minutes before opening.

Jasmine

Rinse your rice until the water is clear. Drain.

Add 1 cup of rice to 1 cup of water to your pot. Mix well.

Set your pressure cooker to 3 minutes.

Allow natural pressure to release 10 minutes before opening.

Brown Rice

Do not rinse.

Add 1 cup of rice to 1 cup of water to your pot. Mix well.

Set your pressure cooker to 15 minutes.

Allow natural pressure to release 5 minutes before opening.

Wild Rice

Rinse your rice until the water is clear. Drain.

Add 1 cup of rice to 1 1/2 cups of water to your pot. Add a pinch of salt and 1 tsp olive oil. Mix well.

Set your pressure cooker to 15 minutes.

Allow natural pressure to release for the full time (until button falls).

Trouble shooting: If your rice is too al dente, close the lid quickly and allow to sit for another 5 minutes or so. If your rice is still too wet, leave the pot open and allow to sit for another 5 minutes.