

rice cooker recipes

ARROZ MANOLO

INGREDIENTS

Garlic - 1 cup minced (salted & mashed is preferred)
Onions - 4 cups med. diced
1 Red pepper large dice
1 Green Pepper large dice
2 Yellow Peppers large dice
1 Bunch Cilantro minced
Tomato Puree - 5 cups
Pigeon Peas - 1 can (Goya)
1 Bay Leaf
3 lbs. Pork Loin - chopped in small bite size pieces (Season with S&P and paprika)
1 lbs. Chorizo medium dice
1 lb. Prosciutto medium dice
Whole Grain Rice - 8 cups
Salt & Pepper to taste
Paprika 1/4 cup add more if desired
Water 10 cups
Olive Oil - enough to cover bottom of rice cooker

METHOD

Place olive oil in rice cooker. When oil is hot, add garlic. Allow to sweat (until color is altered). Add onions, cook and stir until onions have a shine. Add pork, stir frequently until half cooked, then add chorizo & prosciutto, stirring frequently until pork loin is cooked through. Add tomato puree, pigeon peas, bay leaf, S&P to taste and paprika. Allow to simmer for approximately. 5 to 10 min. (add peppers half way through time given to simmering) Stir very frequently to prevent burning in the bottom. Add cilantro, and simmer for 2 additional minutes. Add rice, mix thoroughly. Add water. Adjust flavor if needed. Allow to cook through in rice cooker. If rice cooker shuts off while rice is not cooked through, stir well and start again until cooked.

GRANDMAS CHICKEN

INGREDIENTS

Olive oil - enough to cover bottom of cooker
Garlic 1 cup minced (salted & mashed is preferred)
Onions 4 cups minced
Tomato Sauce 8 cups
½ cup Raisins plumped in 1 cup white wine
1 Bay Leaf
Salt Pepper to taste
Paprika 1/4 cup
1 bunch Cilantro minced
1 Red Pepper medium dice
1 Green Pepper medium dice
1 Yellow Pepper medium dice
The Meat of 3 Chickens diced into med. sized pieces

METHOD

Clean chicken, cut to desired sizes. Oil the cooker. Add Garlic. When oil is hot, sauté until color changes. Do not brown. Add onions and sweat until a shine is present. Add peppers, tomato sauce, bay leaf, and cilantro. Stir together. Add salt and pepper (to taste). Add paprika (approximately ¼ cup). Add raisins and wine. Allow to simmer together for 5 min. Add chicken. Allow to cook through, stirring from time to time.

Optional

Add cooked pastas and mix

PUMPKIN AND RICE BAVARIAN

INGREDIENTS

½ cup Japanese rice cooked in ½ cup Coco Lopez and 1 ½ cup water mixed and then cooled
1 cup canned pumpkin
Cinnamon and sugar to taste
2 ozs dried cranberries

Crème Anglaise

INGREDIENTS

1 qt half and half	12 egg yolks
8 oz sugar	½ vanilla bean

METHOD

1. In the cooker put vanilla bean, sugar with ¾ of the half and half to cook until heated through stirring constantly.
2. Mix egg yolks with the remaining half and half then whisk in 1/3 of the heated cream mixture.
3. Pour egg yolk mixture back into cream mixture stirring with a wooden spoon until sauce thickens to coat the back of a spoon .DO NOT OVERCOOK-it will only thicken slightly.
4. Strain through a fine chinois.

Bavarian Cream

INGREDIENTS

1 qt hot crème Anglaise	1 oz leaf gelatin
Water (cold) to soften leaf gelatin	1 qt heavy cream

METHOD

1. While the Anglaise is still hot, squeeze out gelatin and add to the mixture then cool it
2. Whip the heavy cream until medium peaks.
3. Fold the whipped heavy cream into cooled Anglaise over an ice bath
4. Divide mixture into two in one you add the pumpkin with cinnamon and sugar to taste
5. In chilled glasses set in ice put one layer of Bavarian
6. Then add a layer of rice sprinkle some cranberries
7. Then a layer of the pumpkin Bavarian
8. Repeat in this fashion to the top then sprinkle the remaining cranberries on top for garniture.
9. Leave in refrigerator to set.

Submitted by Ann Kowlessar

CREAM OF WATERCRESS SOUP

INGREDIENTS

1 large onion, small dice
8 oz. roux or beurre manie to thicken
2 leeks, small dice
2 c. heavy cream
1lb. carrots, small dice
30 fried bread crouton cut into fancy shapes
1 small bunch celery, small dice Sachet d'epice
1 lb. Garlic, chopped
5 bn. Watercress
4 oz. Clarified butter
2 gl chicken stock

METHOD

Saute the vegetables except the watercress with clarified butter in the rice cooker until translucent without browning. Add the chicken stock and simmer 20 minutes. Add the watercress and bring back to the boil, immediately turn off the rice cooker, and puree until smooth with a immersion blender or processor. Separately, thicken the liquid and simmer 30 minutes. Add the puree and cream. Garnish with croutons

BRAISED LEG OF LAMB WITH BALSAMIC VINEGAR

INGREDIENTS

1 leg of lamb
s & p to taste
3-4 stalks rosemary chopped
4 oz. extra virgin olive oil
1 bn. parsley
4 lbs. red potatoes, trimmed and shaped
½ c. garlic, minced fine
1 gl. lamb stock plus ½ gl.
½ c. shallots, minced fine
1 tsp. thyme leaves
1 bn. Basil, chopped fine and squeezed roux to thicken as needed

For the sauce:

1 qt. Red wine
1 c. brandy
2 bay leaves, 1 tsp. thyme, 1 stalk rosemary
Half the garlic and all the shallots
1 c. balsamic vinegar

METHOD

Bone the leg. Brown the bones and combine them with brown stock. Clean and chop the herbs, and shallots and half the garlic, keeping everything separate. Combine with olive oil and coat the inside of the lamb. Sear the lamb in olive oil in the rice cooker, remove. Saute the shallots and the other half of the garlic, add brandy, red wine, and herbs. Reduce au sec. Add lamb stock, thicken lightly and return the lamb. Simmer until tender.

For best results, simmer 40 minutes, turn rice cooker off 20 minutes, simmer another 40 minutes or cook continuously for about 1 hour.

Reduce sauce to desired consistency.

In a separate rice cooker, add the shaped potatoes and remaining 2 qt. of lamb stock. Cook until tender.

PETIT PEAS PAYSANNE

INGREDIENTS

6 lbs. peas, blanched for 2 minutes in the rice cooker, shocked
½ c. garlic, minced fine
½ c. shallots, minced fine
2 red pepper, diced, blanched
2 lbs. rutabaga , diced, blanched
1lbs. carrots, diced, blanched
14 oz whole butter
16 oz chicken stock
s & p to taste

METHOD

Sauté the garlic and shallots until translucent in the rice cooker. Add the vegetables, stock, and “monté au buerre”. Season with salt and pepper.

BRAISED PORK SHOULDER À L'ORANGE

INGREDIENTS

1 pork shoulder, seasoned with salt & pepper
½ c. shallots, minced fine and sautéed
1 ½ lbs. mirepoix
5 oranges, separate the zest and the juice
1 sachét d épice
6 oz. brandy
5 oz. sugar
4 oz. grand marnier or cointreau
4 oz. best quality vinegar
5 oz. o.j. concentrate
2 qts. demi glace

METHOD

Sear the pork in the rice cooker with clarified butter until nicely browned, remove. saute the mirepoix and remove. Prepare the gastrite by caramelizing the sugar in the rice cooker and moisten with the vinegar. Add the brandies, orange juice and concentrate, the sachét and reduce by 3/4ths, add the demi glace, the mirepoix and the pork.

For best results, simmer 40 minutes, turn rice cooker off 20 minutes, simmer another 40 minutes or cook continuously for about 1-1/2 hours. Reduce and adjust the consistency of the sauce.

MUSSEL SOUP “BILLI BEE”

INGREDIENTS

10 lbs. mussels, P.E.I.
Buerre manie to thicken
½ c. garlic, minced fine
1 qt. heavy cream
½ c. shallots, minced fine
2 qts. white wine
1 lg. bn. celery diced medium
1 bn. parsley, chopped and squeezed
2 tsp. thyme, fresh
2 gl. fish stock

METHOD

Sauté the celery, garlic and shallots in the rice cooker until translucent. Add in the stock, wine, thyme and the mussels. Cook covered until the mussels open- about 10 minutes. Remove the mussels from the liquid and remove the meat from the shell. Thicken the stock lightly and simmer gently 45 minutes. Add heavy cream, strain and add the mussels, garnish with parsley

LEG OF VENISON GRANDE VENEUR

INGREDIENTS

½ a venison leg
1 lbs. mirepoix, small dice
½ c. shallots, minced fine
4 oz. 1st quality vinegar
1 c. currants, soaked in Madeira wine
12 oz. white wine
1 c. cream
½ Tbls. Freshly cracked black pepper
Brandy to deglaze
2 qts. demi glace
Clarified butter to saute

METHOD

Bone out and clean the venison. Brown the bones and scrap then add them to the demi glace. Cut the venison into 2 oz. pieces. Brown the venison in the rice cooker, remove. Brown the mirepoix with clarified butter in the rice cooker, then add and sauté the shallots, deglaze with the brandy, reduce, add the white wine and reduce by 2/3rds. Add the demi glace. Return the venison and mirepoix, add the demi glace and currants.

For best results, simmer 40 minutes, turn rice cooker off 20 minutes, simmer another 40 minutes or cook continuously for about 1 hour.

Add cream. Reduce to the desired consistency.

SHRIMP BISQUE

INGREDIENTS

4 lbs. shrimp, 16-20 white
½ c. garlic, minced fine
2 ½ gl. seafood stock
1 qt. cream
2 ½ lbs. mirepoix
Roux to thicken
Parsley stems
2 oz. sherry
4 whole cloves
Mushroom stems if available
3 bay leaves
1 Tbls. Whole black pepper
14 oz. brandy
1 qt. white wine

METHOD

Saute the garlic and shallots until translucent in the rice cooker. Add the shrimp still in the shell, and sauté until the shell begin to turn pink, add the brandy and carefully ignite. Stir the shrimp vigorously in the flame, add the white wine, bring to one boil and remove the shrimp. Add the stock, the mirepoix, herbs, and the mushroom stems if available. Thicken lightly and simmer. Peel and devein the shrimp placing the shells into the cream and reduce by half over a medium flame. Add this to the soup and simmer 20 minutes, add cream, strain, add sherry and garnished with large diced shrimp.

MACEDOINE OF VEGETABLES

INGREDIENTS

Medium uniform diced and blanched in the rice cooker:

1 ½ lbs. carrots, large as possible

1 pt. Chicken stock

1 lg. rutabaga

1/2 oz. butter

1lbs. zucchini

1 bn. fresh thyme

1lbs. yellow squash

1 bn. celery

METHOD

Saute the garlic and shallots in the rice cooker until translucent. Add the blanched vegetables, chicken stock and Monte au buerre, season with salt and ground white pepper.

HARICOT VERT WITH A COULIS OF RED PEPPERS

INGREDIENTS

2 lbs. red peppers, roasted and peeled
3 lbs. haricot vert, ends picked
1 sm. onion, diced and sautéed
1 c. chicken stock
¼ c. garlic, minced fine
6 oz. whole butter
½ c. shallots, minced fine
4 oz. extra virgin olive oil
s & p to taste
2 oz. chipolte peppers

METHOD

Place the roasted peppers, the sautéed onion, the chipolte pepper and the whole butter in the blender until perfectly smooth.

Sauté the garlic and shallots in the rice cooker until translucent. Add the blanched haricot vert. And the chicken stock. Season with salt and pepper.

NAVARIN OF LAMB

INGREDIENTS

1 leg of lamb
2 qts. demi glace, flavored with lamb bones
½ c. garlic, minced fine
Clarified butter to sauté
½ c. shallots, minced fine
Thyme, bay leaf, rosemary
20 small parisienne scooped
12 oz. brandy
Carrots
24 oz. red wine
Turnips
Potatoes
1 pt. Peas

METHOD

Clean and large dice the lamb. Sear the lamb in the rice cooker in hot butter, remove. Caramelize the juices, saute the shallots and the garlic, deglaze with the red wine and brandy add the herbs and reduce au sec.

Add the demi glace, and return the lamb, simmer until the connective tissue is broken down. For best results, simmer 40 minutes, turn rice cooker off 20 minutes, simmer another 40 minutes or cook continuously for about 1 hour.

Separately cook the vegetables in another rice cooker and arrange them on the lamb at plating.

CAULIFLOWER POLONAISE

INGREDIENTS

3 large hds. Cauliflower
1 bn. parsley, chopped and squeezed
s & p to taste
24 oz. clarified butter
12 eggs, hard boiled 11 minutes
1 ½ pts. Breadcrumbs
1 pt. chicken stock
½ c. garlic, minced fine
½ c. shallots, minced fine

METHOD

Core and cook cauliflower in the rice cooker, shock in cold water. Trim into florets and reserve. In the rice cooker, heat the clarified butter. Add the breadcrumbs and brown lightly. Add the garlic and shallots and cook briefly. Add the chopped parsley and the chopped eggs then remove from the fire and season with salt and pepper. Place the cauliflower in the rice cooker, pour in the chicken stock. Coat the cauliflower with the polonaise mixture and turn on rice cooker 15 minutes before required..

BOUILLABAISE MARSEILLAISE

INGREDIENTS

½ c. garlic, minced fine
1 gram of saffron
½ c. shallots, minced fine
1 c. white wine
2 bn. leeks

For the rouille:

1 small onion
3 lbs. Garlic, roasted at 375 F for
1 lb. 10 cn. Plum tomatoes, diced
20 minutes- rub with oil first.
1 gl. fish stock or fumet
Italian bread
1 pt. Extra virgin olive oil
2 egg yolks
3 lbs. p.e.i. mussels
36 cherrystone clams
2 ½ lbs. shrimp, 16-20 white
2 lbs. striped bass
2 lbs. sea scallops
2- 1 ¾ lbs. lobster

METHOD

Sauté the onion, garlic, shallots and leeks until translucent without browning in the rice cooker. Add the white wine and reduce by half. Add the tomatoes, the fish stock and the saffron. Simmer 20 minutes. Add the lobster, cook 2 minutes, add the clams, cook 3 minutes, add the mussels, shrimp, scallops and bass. Poach gently without disturbing. Make a paste out of the roasted garlic, add the eggs, one at a time. Add 10 oz. of the olive oil. Spread on toasted Italian bread. season with salt and pepper and brown last minute under the salamander.

BRAISED SHORT RIBS MADIÈRA SAUCE

INGREDIENTS

6 lbs. short ribs of beef
24 oz. red wine
¼ c. shallots, minced
8 oz. brandy
¼ c. garlic minced
3 qts. demi glace
1 lb. mirepoix
3 oz. Madeira wine
Sachét d'épice

METHOD

Sear the short ribs in hot clarified butter in the rice cooker, remove. Caramelize the juices then sauté the mirepoix until brown, add the garlic and shallots and sauté briefly. then deglaze with the brandy and the red wine. Add the sachét and reduce au sec. Add the demi glace and return the meat to the rice cooker Simmer for 2 hours until the meat is fork tender. For best results, simmer 40 minutes, turn rice cooker off 20 minutes, simmer another 40 minutes, turn rice cooker off 20 minutes, simmer another 40 minutes or cook continuously for about 2 hours.

Finish with madeira wine.

PUREE OF CELERI ROOT WITH APPLES AND FOIE GRAS

INGREDIENTS

3 lbs. celraic, peeled and diced
8 oz. whole butter
12 oz. parsnips, diced
Clarified butter to sauté
1 large onion, dice
2 gl rich chicken stock
2 cns. chestnuts
Roux to thicken
2lbs. granny smith apples
½ c. shallots, chopped
24 oz. foie gras
1 c. cream
sachét d'épice

METHOD

Saute the celraic, parsnips and the onions with butter in the rice cooker until translucent. Add the chicken stock, sachét d'épice and the chestnuts and simmer 30 minutes. Puree with a blender or the vertical mixer. Sear the foie gras in the rice cooker, remove. In the same fat, sauté the apples and remove. Return the soup to the rice cooker, bring to the boil and add the cream. Garnish with the foie gras and apples.

BRAISED RED CABBAGE IN RED WINE

INGREDIENTS:

4 lbs. cabbage, chiffonade
1 cinnamon stick
24 oz. red wine
2 apples, peeled and diced
1 c. sugar
2 pears, peeled and diced
1 large onion, fine dice
Butter for sauteeing
1 pt. dried mixed fruit
2 oz. lemon juice
1 pt. chicken stock
2 oz cornstarch
s & p to taste
3 lbs. napa cabbage, blanched leaves

METHOD

Sauté the onions with butter in the rice cooker, add the apples, pears and the sugar. Add all other ingredients except the cornstarch. Cook gently, covered stirring often. When tender, about 45 minutes, stir in cornstarch slurry. Roll inside blanched napa cabbage leaves.

WEINER SAFT GOULASCH

INGREDIENTS:

9 lbs. beef shoulder clod, large dice, seasoned with salt and pepper
2 sm. Onion, minced
s & p to taste
¼ c. garlic, minced fine
3 bay leaves
½ c. shallots, minced fine
3 tbs. Paprika
salad oil, as needed
Lemon zest from 2 lemons
1 tsp. ground caraway
3 qts. demi glace
3 oz white wine vinegar
1 lb. egg noodles, cooked

METHOD

Sear the meat with hot oil in the rice cooker, remove. Return any juices that have collected with the meat to the pan and caramelize the juices, sauté the onions, garlic and shallots without browning. Add the paprika, caraway, bay leaves and lemon zest. Cook briefly and add the vinegar to deglaze. Add the demi glace and return the sauce to the meat. For best results, simmer 40 minutes, turn rice cooker off 20 minutes, simmer another 40 minutes or cook continuously for about 1 hour.

Adjust sauce. Serve over egg noodles

KASE SCHNITZEL

INGREDIENTS:

5 lbs. veal top round, sliced and pounded paper thin
8 oz. smoked ham
8 oz. muenster cheese
Butter, clarified for pan frying
1 bx kasha w/ 1 cup breadcrumbs
15 eggs, beaten
2 qts. sauce Allemande
Flour, seasoned for dredging

METHOD

Clean and pound 4-5 oz. pieces of veal. Slice ham and cheese thin. Roll inside veal and bread standard breading procedure with kasha instead of just breadcrumbs. At service time panfry the schnitzels in the rice cooker, serve on a cordon of allemande sauce.

BERGEN FISH SOUP

INGREDIENTS:

1 sm. Onion, minced
1 bn. leeks, white part only
¼ c. garlic, minced fine
3 bay leaves
½ c. shallots, minced fine
10 whole cloves
clarified butter for sauté
1 bn. parsley chopped and squeezed
1 bn. celery, diced
Stems for the stock
2lbs. parsnips, diced
1 tbs peppercorns
3lbs. haddock, dressed
1 c. white wine
1 tbs. Fish base
2 bn. chives, bias cut
2 qts. cream, save 12 oz.
8 oz. beurre manie
2 egg whites
2 gl. fish stock
6 oz. bread panada
1 lb. turnips, julienne

METHOD

Clean the fish and combine in the rice cooker with the bones, the stock, the herbs and the white wine. Add the mirepoix and fish base. Cook for 1 hour, strain through cheesecloth. Return to the rice cooker and add 1 qt., 20 oz. heavy cream, saving 12 oz for the quenelles. Thicken lightly with beurre manie.

For the quenelles:

Chill food processor bowl and blade with ice. Finely grind the fish. Combine the panada, egg whites, and ground fish with the salt and pepper in the processor bowl, when the mixture forms a ball add the 12 oz. cream in a steady stream. Pass the entire mixture through a drum sieve. Chill. Cook the quenelles in fish stock in the rice cooker, reserve hot. Garnish with a quenelle and chives.

TRI COLOR SPAETZLE WITH CARAWAY

INGREDIENTS:

12 eggs, split 4 to a bowl
1 Tbls. Caraway seeds
1 bg. Spinach, blenderized
Pinch nutmeg, ground
3 oz. tomato paste
Pinch, cloves, ground
1 gr. Saffron
1 bn. parsley, chopped and squeezed
salt and white pepper
Flour, A.P.
3 oz. milk
2 Tbls. chicken base in 2 gl. water

METHOD

Split the eggs into 3 bowls, in one put the tomato paste, saffron in the next and the blenderized spinach in the last. Add enough flour so that the batter becomes very elastic, as much as the batter can take without becoming a dough. Season with s & p, caraway, nutmeg and clove, add milk. Bring chicken stock to a boil in the rice cooker. Push the batter through perforated hotel pan into the boiling stock, cook 5 minutes and shock in cold water. At service time brown the butter in the rice cooker, when the butter is foaming add the parsley, then the spaetzle, moisten with stock, season and keep hot.

SWISS SHREDDED VEAL

INGREDIENTS:

5 lbs. veal hip and tenderloin
2 lbs. mushrooms, sliced
¾ c. shallots minced fine
s & p to taste
1 qt. white wine
Clarified butter for saute
1 pt. brandy
1 pt white wine
3 qts. demi glace

METHOD

Cut the veal into 3" julienne. Season with salt and pepper. Sauté in the rice cooker with hot clarified butter briefly. Remove. Repeat searing until all the meat is seared. Return the juices and caramelize the fond. Add the shallots and sauté without browning, deglaze with the brandy and the white wine. Reduce au sec. Add the demi glace and return the meat to the rice cooker. Simmer until tender, about 45 minutes. Add the heavy cream. Separately sauté the mushrooms in another rice cooker and add to the sauce.

CARBONNADES OF BEEF FLAMMANDE

INGREDIENTS:

5 lbs. bottom round, beef
2 lg. onions, small dice
Clarified butter to sauté
¼ c. garlic, minced fine
3 bay leaves
½ c. shallots, minced fine
2 tsp. thyme leaves
4 oz .tomato paste
3 qts. demi glace
2 btls dark beer

METHOD

Clean and slice bottom round into steaks. Pound with a mallet between plastic wrap just enough to break some connective tissue. Sear the steaks in the rice cooker with hot clarified butter, remove. Return juices and caramelize the fond. Sauté the onions, shallots and garlic until translucent, do not brown. Add the beer to deglaze. Add the tomato paste, thyme, and bay leaves. Reduce till almost dry. Add the demi glace and pour over meat. For best results, simmer 40 minutes, turn rice cooker off 20 minutes, simmer another 40 minutes or cook continuously for about 1 hour.

Adjust and degrease sauce as needed.

SAUTEED BROCCOLI RABE WITH TOMATO AND FENNEL

INGREDIENTS:

2 bulbs fennel, diced
Salt and crushed red pepper to taste
3 lbs. tomatoes, diced
½ c. garlic, minced fine
½ c. shallots, minced fine
3 lbs. broccoli rabe
1 c. chicken stock
Extra virgin olive oil, as needed
4 oz whole butter
1 bn. thyme leaves

METHOD

Dice the tomatoes, and sprinkle liberally with extra virgin olive, season with salt and red pepper flakes and thyme leave.. Separate and blanch fennel. Blanch broccoli rabe for 30 seconds in the rice cooker, shock and reserve. Sauté the garlic and shallots in the rice cooker with olive oil without browning, add the broccoli rabe, salt, pepper, whole butter, and tomatoes.

POLLO MARSALA

INGREDIENTS:

4 chickens, boned
2 lbs. mushrooms, button, sliced
½ c. shallots, minced fine
1 ½ pts. chicken stock, from base
¼ c. garlic, minced fine
3 qts. demi glace, light
s & p to taste
4 oz marsala wine

METHOD

Bone the chickens. Sear the chicken in the rice cooker in hot butter, remove. Caramelize the juices and sauté the shallots and garlic without browning, add the mushrooms. Add the chicken stock and deglaze. Add the demi glace and return the meat, simmer 30 minutes. Add the marsala wine.

ZUPPA DI PESCE

INGREDIENTS:

1 ½ lbs. shrimp
egg white
36 clams, cherrystones
3 lbs. flounder, finely ground
4 lbs. mussels, p.e.i.
1 lb. parsnips
4 bay leaves
Two 1lb. lobsters, cull
1 sm. bn. celery
8 whole cloves
2 lbs. striped bass
2 bn. leeks
Pinch cumin
2 lbs. calamari
1 sm. onion
Parsley stems
2 ½ gl. seafood stock
2 c. white wine
1 lb. 10 cn. Plum tomatoes diced
1 bn. parsley, chopped and squeezed

METHOD

Boil the lobster in the rice cooker with the seafood stock. Cook the shrimp in the stock, return the liquid. cook the calamari, return the liquid. Separately steam the mussels and the clams returning the liquid of each. Make a clarification with the mirepoix, herbs and the ground flounder. Add to the stock and turn the rice cooker on, stirring frequently until the raft forms. Turn off and allow to sit for 1 hour. Peel, de-shell and large dice the seafood. Strain the soup through cheesecloth. Add the seafood, tomatoes, stock and parsley to the rice cooker. Serve very hot, turn off and hold.

SAUTÉED SPINACH WITH YELLOW SQUASH AND ROASTED PEPPERS

INGREDIENTS:

6 bgs spinach, cello
3 lbs. yellow squash
½ c. shallots, minced fine
1 c. chicken stock, from base
¾ c. garlic, minced fine
8 oz. whole butter
3 red peppers, roasted
Extra virgin olive oil for sautéing
s & p to taste

METHOD

Blanch the spinach for 2 minutes in the rice cooker. Cool and squeeze out any water, chop lightly. Shape yellow squash to hold the spinach. Blanch in the rice cooker with chicken stock. Sauté the garlic and shallots in the rice cooker with olive oil without browning. Add the spinach, s & p, roasted peppers and whole butter. Put together in the yellow squash.

POLENTA WITH ROASTED VEGETABLES AND TRUFFLE OIL

INGREDIENTS:

2 lbs. cornmeal
5 qts. rich chicken stock
½ pt. grated parmesan cheese
3 stalks rosemary, stripped and chopped
2# butternut squash, blanched and sliced
1 oz. truffle oil
1 yellow turnip
s & p to taste
1 bn parsley, chopped and squeezed
6 oz. sundried tomatoes, chopped
1 bn. basil, chopped and squeezed
1 lb. yellow squash
1 bn. oregano, chopped
1 lb. zucchini
1 ea. Red pepper
Extra virgin olive oil as needed

METHOD

Chop the herbs and combine with olive oil, salt, crushed red pepper and coat the vegetables. Cook on a pan in the combi at 575 for 7 minutes. Bring stock to the boil in the rice cooker, add the sun dried tomatoes and the cornmeal stirring constantly for 20 minutes. Add in the vegetables, and the cheese. Finish with the truffle oil.

PAELLA VALENCIANNA

INGREDIENTS:

3 chickens, boned and large dice
½ gl. rice, UB
2 gr. Saffron, in the stock
3 bay leaves
1 gl. rich chicken/seafood stock
1 sm. cn. garbanzo beans
4 lbs. mussels
1 pt. green olives
20 clams, cherrystone
1 pt. black olives
2 lbs. chorizo, diced
extra virgin olive oil as needed
½ c. shallots, minced fine
1 ea. Red, green, yellow pepper, diced
¾ c. garlic, minced fine
1 bn. scallions, bias cut
1 lg. onion, chopped fine

METHOD

Sauté the chicken in the rice cooker with olive oil until brown, remove. Sauté the peppers, onion, garlic and scallions. Add the rice and coat well. Add the saffron stock, bring to first boil, put chicken in, cover and cook for 20 minutes. Put clams and mussels in. continue cooking until rice cooker is off, let stand 20 minutes.

SHRIMP IN GARLIC SAUCE

INGREDIENTS:

3 lbs. shrimp, 16-20 white
extra virgin olive oil, as needed
¾ c. garlic, minced
crushed red pepper and salt to taste
¾ c. shallots, minced
splash of white wine
1 bn parsley, chopped and squeezed
8 oz. whole butter

METHOD

Sauté the garlic and shallots in the rice cooker with olive oil without browning, add the shrimp, s & p and sauté 2 min. add the white wine and cook until just done, remove shrimp. Add whole butter and parsley, “monte au beurre”. Return shrimp and serve immediately.

CLAMS AND MUSSELS WITH GREEN AND RED SAUCES

INGREDIENTS:

40 clams, cherrystone
1 ½ lbs. 10 cns. tomatoes, plum
6 lbs. mussels p.e.i.
1/3rd lb. 10 cn. tomato puree
1 c. garlic, minced
Extra virgin olive oil, as needed
½ c. shallots, minced
1 bn. scallions, bias cut
1 bg. Spinach, cleaned, blanched
2 c. chicken stock
1 bn broccoli
2 c. white wine

METHOD

Sauté half the garlic and shallots in the rice cooker with olive oil until translucent. Add the spinach and blanched broccoli and salt and pepper. Add chicken stock, bring to the boil and blenderize with an immersion blender, remove and reserve. Sauté half the garlic and shallots in the rice cooker, add the plum tomatoes and puree, simmer until thick, stirring often. Steam mussels in green sauce and clams in the tomato sauce in the rice cooker.

VEGETABLE FRIED RICE

INGREDIENTS:

½ gl. rice, U.B
6 oz. peanut oil
1 pt. soy sauce
2 bn. scallions, green and white separated
3 ½ qt. chicken stock
½ bg. peas
2 onions, small dice
1# carrots, large dice
1 bn. celery, “chips”
1 tsp. caramel color
½ c. garlic, minced
1 bn. chives, thin bias cut
5 eggs w/ ½ oz. sherry

METHOD

Sauté the onions, celery, carrots, white of scallions and garlic in the rice cooker with the peanut oil. Add the rice and coat well. Add the stock, soy sauce and caramel color. Add the bay leaves and bring to one boil, cover and finish in the oven at 375 F for 30 minutes. Combine the chives with the eggs Prepare thin egg crepes, roll and slice, add to rice. Add peas and scallion greens.

OYSTER BISQUE

INGREDIENTS:

8 lbs. oysters, blue point, washed
½ c. shallots, minced fine
1c. garlic, minced fine
½ c. olive oil
1 bn. celery, diced
4 oz. seafood base
1 bn. leeks
1 med. Onion, diced
8 oz. beurre manie
2 gl. seafood stock
Clarified butter for sauteeing
1 qt heavy cream
2 c. brandy
2 qts. white wine

METHOD

Sauté the mirepoix without coloring in the rice cooker, add the brandy, white wine and reduce by 1/3rd. add the stock, oysters and herbs. Cook covered removing the oysters as they open. Remove from the shell and reserve. Thicken the stock with beurre manie and simmer. Season with salt and pepper.

RED LENTIL AND VERMICELLI SOUP

INGREDIENTS:

2 ½ gl. chicken stock, rich
1 onion, minced
2# red lentils
Lemon juice and salt to taste
1 lb. vermicelli
2 tsp. fresh ground pepper
1 bn. scallions, bias cut- separate the green and white
1 c. garlic, minced
extra virgin olive oil, as needed
½ c. shallots, minced
1 bn. parsley, chopped and squeezed

METHOD

Rinse the lentils in cold water. Saute the white of the green onion, garlic, shallots and the onions in the rice cooker without browning. Add the stock and the lentils, cook for 1 hour until the lentils are tender. Season. Separately cook the pasta and add to the soup, garnish with parsley, lemon and green scallion.

POT ROAST WITH CIDER

INGREDIENTS:

6 lbs.beef brisket, fresh
4 bay leaves
1 cn. apple juice, reduced to 1 c.
6 whole cloves
2 tsp. molasses
2 tsp. thyme leaves
½ c. brown sugar
1 tbs. peppercorns
8 oz. ginger, peeled and smashed
2 gl. veal stock
1lb. mirepoix
Salad oil, as needed
Roux, to thicken

METHOD

Trim excess fat from brisket. Season with s & p. Sear in the rice cooker with hot oil, browning well on all sides. Remove. Sauté the mirepoix in the rice cooker until brown. Add all ingredients to stock and thicken lightly, and combine all ingredients in the rice cooker. For best results, simmer 40 minutes, turn rice cooker off 20 minutes, repeat this sequence three times for a total of 3 hours. Strain adjust consistency as needed.

CURRIED CHICKEN WITH CARAMELIZED PEAR CHUTNEY

INGREDIENTS:

4 ea. Chickens, boned and skin removed
5 pears
3 apples
3 Tbls. Madras curry
6 oz. raisins, soaked in sherry
s & white pepper to taste
6 oz. sliced blanched almonds
1 onion, minced
6 oz. shredded coconut
4 oz fruit vinegar
1 mango, diced
3 lemons
1/3 rd c. shallots, minced
2 qts. chicken stock
1/4 c. garlic, minced
8 oz. beurre manie
1 cn. pimento, cut in strips
1 c. heavy cream

METHOD

Peel and core the apples and the pears and hold in water with lemon juice. Cut in large pieces and coat in sugar and butter cook covered in the rice cooker until nicely browned. Combine with mango, raisins, vinegar. Remove and reserve. Season, lightly flour, and sauté the chicken in the rice cooker with olive oil, remove. Caramelize the juices, sauté the onions, shallots and garlic without browning in the rice cooker. Add the curry and cook briefly. Add the chicken stock and thicken with beurre manie. Add heavy cream. Return chicken to the sauce and turn on rice cooker to make hot. Toast the coconut. Serve chicken in center, coated with sauce, sprinkle with a little coconut and almonds. Add a dollop of chutney to the side. Can be served with steamed rice made in the rice cooker..

SEAFOOD GUMBO

INGREDIENTS:

1 large onion, small dice
1/3 rd c. shallots, minced
¼ c. garlic, minced
8 oz. beurre manie, as needed
1 lb. carrots, medium dice
1 c. heavy cream
1 bn. celery medium dice
1 cn. pimento, cut in dice
½ lb. 10 cn. plum tomatoes, diced
2 c. cooked rice
½ bg. Okra, cut in thick slices
1 c. brown roux
olive oil, as needed
2 tsp. gumbo file
2 gl. rich seafood/chicken stock
½ Tbls. Pickling spice
3 bay leaves
sachet d'epice
1# crayfish tail meat
1 bn. parsley, chopped and squeezed
2 ½ lbs. shrimp
3 lbs. mussels
30 clams, cherrystone
2 lbs. crabmeat

METHOD

Sauté the mirepoix in the rice cooker with olive oil, add the gumbo file. Add the stock,(reserving 2 qts. to cook seafood in) and a sachet d' epice with a ½ tbls. Of pickling spice added to it. thicken with brown roux. Simmer, strain. steam the seafood over the stock in a basket that fits into the rice cooker with the lid on. De-shell all the seafood. Strain the soup and add together the seafood, diced tomatoes, rice, pimentos, okra and parsley.

GLAZED YAMS

INGREDIENTS:

8 lbs. yams, peeled
4 oz. ginger, peeled and smashed
4 oz. brown sugar
8 oz whole butter
2 Tbls. Honey
s & p to taste
2 Tbls. Maple syrup
1 ½ qts. chicken stock
3 eggs
2 bay leaves
½ jr. orange marmalade

METHOD

Peel yams, cut in half combine in the rice cooker with all the other ingredients except butter and eggs.

Cook until fork tender.

DIRTY RICE

INGREDIENTS

½ gl. rice, U.B.
6 oz. olive oil
2 bn. scallions, green and white separated
4 qt. chicken stock
2 pt. chicken or duck gizzards, ground
2 onions, small dice
½ c. garlic, minced
1 bn. chives, thin bias cut
2 tsp. paprika
1 bn. parsley, chopped and squeezed

METHOD

Sauté the onions, white of scallions and garlic in the rice cooker with the olive oil. Add the pureed gizzards Add the rice and coat well. Add the stock, Add the bay leaves and cook through rice cycle, allow to stand 15 minutes.

CHICKEN BIRYANI

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Fine Mesh Strainer

INGREDIENTS:

- 20 Cups* (8.0 Lbs.) Basmati rice
- 20 Cups* (1.0 Gallon) Well seasoned Chicken Stock
- 3 small Whole Chickens cut into pieces
- « Cup Chili Powder
- Cup Fresh Ginger Chopped
- Cup Fresh Garlic Chopped
- 3 Cups Canned Green Chiles Chopped
- 4 Large Spanish Onions Chopped
- « Cup Mint Leaves Chopped
- « cup Cilantro Chopped
- 5 T. Each Cardamom, Clove, Poppy Seed and Cinnamon
- « Cup Butter

** Cup provided is equal to approximately 6 Fluid Ounces. Adjust recipes when using standard means of measurement.*

PROCEDURE:

1. Rinse rice to be cooked under fresh cool water until water runs clear.
2. Place rice into the pan
3. Place pan into cooker and rotate counter and clockwise so that the pan seats properly
4. Add #'s 2 and 3
5. Let stand for 30 minutes.
6. Fry #'s 5, 6, and 8 in 12 until onions are translucent
7. Add #s 7 and 9 through 11 and add to rice
8. Plug unit in and press switch down.
9. When rice is done, switch will pop up. (Approximately 45 Minutes.)
10. Allow rice to steam for 15 minutes after switch pops up.
11. Unit will keep rice warm for up to 4 hours.

Chefs tip: When cooking rice, chicken stock can usually replace water to make a BASIC Pilaf.

CHICKEN CURRY

INGREDIENTS

	<i>Amt.</i>	<i>\$/Lb.</i>	<i>Extension</i>
Boneless Chicken Thighs	3 Lbs	1.72	5.16
Peanut Oil	3 oz.	.54	.20
Clarified Butter	3 oz.	1.06	.19
Curry Powder	2 oz.	1.98	.24
Flour, (A.P.)	4 oz.	.24	.06
Onions, Spanish chopped	32 oz.	.24	.48
Grated Coconut	5 oz.	1.69	.53
Garlic Cloves, minced	2 oz.	2.59	.83
Black Pepper	1 oz.	2.62	.42
Salt	2 oz.	.11	.01
Cardamom, Ground	½ oz	3.05	.09
Walnuts, Chopped	5 oz.	3.49	1.09
*Crème Fraîche	16 oz.	3.99	3.99
Rice, Long Grain Converted	7 Lbs.	.56	3.92
**Water	7 Pts.	.00	.00
TOTAL	21.68 Lbs. or 347.15 oz.		\$17.21

*- Plain Yogurt may be substituted

** - Chicken stock may be substituted

PROCEDURE:

1. Scale/measure all ingredients.
2. Cut 1 into ½" pieces
3. Combine 2 & 3 in the Panasonic rice cooker and depress start button
4. Dust 1 with 5.
5. When pan JUST BEGINS to smoke, add 1 in stages and allow to brown.
6. When 1 browns, add 6, 8 & 12 and sauté until 6 becomes translucent, push up the start button to turn the Rice Cooker OFF.
7. In a separate bowl, combine 4,7,9,10& 11 and stir.
8. Rinse 14 with cool tap water until the water runs clear.
9. Add 14 & 15 to the rice cooker pan.
10. Add the contents of the separate bowl to the rice cooker pan and stir gently to incorporate all ingredients
11. Depress start button.
12. When done cooking, (approximately 40 minutes), gently fold in 13 and serve.

CHICKEN BIRYANI

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Fine Mesh Strainer

INGREDIENTS:

- 20 Cups* (8.0 Lbs.) Basmati rice
- 20 Cups* (1.0 Gallon) Well seasoned Chicken Stock
- 3 small Whole Chickens cut into pieces
- « Cup Chili Powder
- Cup Fresh Ginger Chopped
- Cup Fresh Garlic Chopped
- 3 Cups Canned Green Chiles Chopped
- 4 Large Spanish Onions Chopped
- « Cup Mint Leaves Chopped
- « cup Cilantro Chopped
- 5 T. Each Cardamom, Clove, Poppy Seed and Cinnamon
- « Cup Butter

** cup provided is equal to approximately 6 Fluid Ounces. Adjust recipes when using standard means of measurement.*

PROCEDURE:

1. Rinse rice to be cooked under fresh cool water until water runs clear.
2. Place rice into the pan
3. Place pan into cooker and rotate counter and clockwise so that the pan seats properly
4. Add #s 2 and 3
5. Let stand for 30 minutes.
6. Fry #s 5, 6, and 8 in 12 until onions are translucent
7. Add #s 7 and 9 through 11 and add to rice
8. Plug unit in and press switch down.
9. When rice is done, switch will pop up. (Approximately 45 Minutes.)
10. Allow rice to steam for 15 minutes after switch pops up.
11. Unit will keep rice warm for up to 4 hours.

Chefs tip: When cooking rice, chicken stock can usually replace water to make a BASIC Pilaf.

INDONESIAN RICE

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Fine Mesh Strainer

INGREDIENTS:

- 20 Cups* (8.0 Lbs.) Basmati rice
- 20 Cups* (1.0 Gallon) Well seasoned Chicken Stock
- 4 Large Spanish Onions Sliced
- 3 lbs 41-50 count shrimp Peeled and De-Veined
- 2 Cups Peanuts
 - Cup Ground Coriander
 - Cup Ground Dry Garlic
 - Cup Salt
- 3 T. White Pepper
- « cup Vegetable Oil

** Cup provided is equal to approximately 6 Fluid Ounces. Adjust recipes when using standard means of measurement.*

PROCEDURE:

1. Rinse rice to be cooked under fresh cool water until water runs clear.
2. Place rice into the pan
3. Place pan into cooker and rotate counter and clockwise so that the pan seats properly
4. Add # 2
5. Let stand for 30 minutes.
6. Fry #s 3 through 5 in 10 until onions are translucent
7. Add #s 6 through 9 and add to rice
8. Plug unit in and press switch down.
9. When rice is done, switch will pop up. (Approximately 45 Minutes.)
10. Allow rice to steam for 15 minutes after switch pops up.
11. Unit will keep rice warm for up to 4 hours.

Chefs tip: When cooking rice, chicken stock can usually replace water to make a BASIC Pilaf.

GREEN RICE WITH PANEER

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Fine Mesh Strainer

INGREDIENTS:

- 18 Cups* (8.0 Lbs.) Basmati rice
- 24 Cups* (1.0 Gallon) Well seasoned Chicken Stock
- 4 Large Spanish Onions, Chopped
- 5 Large Green Peppers Chopped
- 10 Cloves Garlic Sliced paper thin or crushed
- 15 Plumb Tomatoes chopped
- « Cup Chili Powder
- « Cup Cumin
- « Cup finely chopped Cilantro
- « cup Vegetable Oil

** Cup provided is equal to approximately 6 Fluid Ounces. Adjust recipes when using standard means of measurement.*

PROCEDURE:

1. Rinse rice to be cooked under fresh cool water until water runs clear.
2. Place rice into the pan
3. Place pan into cooker and rotate counter and clockwise so that the pan seats properly
4. Add # 2
5. Let stand for 30 minutes.
6. Fry #s 3 through 5 in 10 until onions are translucent
7. Add #s 6 through 9 and add to rice
8. Plug unit in and press switch down.
9. When rice is done, switch will pop up. (Approximately 45 Minutes.)
10. Allow rice to steam for 15 minutes after switch pops up.
11. Unit will keep rice warm for up to 4 hours.

Chefs tip: When cooking rice, chicken stock can usually replace water to make a BASIC Pilaf.

GREEN RICE WITH PANEER

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Fine Mesh Strainer

INGREDIENTS:

- 18 Cups* (8.0 Lbs.) Basmati rice
- 24 Cups* (1.0 Gallon) Well seasoned Chicken Stock
- 20 Chopped canned Green Chiles
- « Cup chopped Ginger
- 10 Cloves Garlic Sliced paper thin or crushed
- 3 Cups chopped Green Onion
- 1 packed Cup Chopped fresh Dill
- « Cup finely chopped Mint Leaves
- « Cup finely chopped Cilantro
- Cup each, Ground Cloves, Cardamom & Cinnamon
- Cup Salt
- **2 Lbs Paneer
- « cup Peanut Oil

** Cup provided is equal to approximately 6 Fluid Ounces. Adjust recipes when using standard means of measurement.*

*** Optional and is available at specialty shops*

PROCEDURE:

1. Rinse rice to be cooked under fresh cool water until water runs clear.
2. Place rice into the pan
3. Place pan into cooker and rotate counter and clockwise so that the pan seats properly
4. Add # 2
5. Let stand for 30 minutes.
6. Fry #s 3 through 6 in 13 until onions are translucent
7. Add #s 7 through 12 and add to rice
8. Plug unit in and press switch down.
9. When rice is done, switch will pop up. (Approximately 45 Minutes.)
10. Allow rice to steam for 15 minutes after switch pops up.
11. Unit will keep rice warm for up to 4 hours.

Chefs tip: When cooking rice, chicken stock can usually replace water to make a BASIC Pilaf.

PARSEE BROWN RICE

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Fine Mesh Strainer

INGREDIENTS:

- 22 Cups* (8.0 Lbs.) Medium grain rice
- 22 Cups* (1.0 Gallon) Well seasoned Chicken Stock
- 2 T. Salt
- ↪ Cup Black Pepper corns
- 10 Cloves
- 1 T. Cinnamon
- 2 T. Cardamom
- 1 t. Mace
- ↪ cup Sugar
- « cup Peanut Oil

** Cup provided is equal to approximately 6 Fluid Ounces. Adjust recipes when using standard means of measurement.*

PROCEDURE:

1. Rinse rice to be cooked under fresh cool water until water runs clear.
2. Place rice into the pan
3. Place pan into cooker and rotate counter and clockwise so that the pan seats properly
4. Add # 2
5. Let stand for 30 minutes.
6. Fry #s 3 through 9 in 10 until onions are dark brown and add to rice
7. Plug unit in and press switch down.
8. When rice is done, switch will pop up. (Approximately 45 Minutes.)
9. Allow rice to steam for 15 minutes after switch pops up.
10. Unit will keep rice warm for up to 4 hours.

Chefs tip: When cooking rice, chicken stock can usually replace water

WHITE RICE

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Fine Mesh Strainer

INGREDIENTS:

23 Cups* (8.0 Lbs.) raw long grain rice
23 Cups* (1.0 Gallon) fresh water

** Cup provided is equal to approximately 6 Fluid Ounces. Adjust recipes when using standard means of measurement.*

PROCEDURE:

1. Rinse rice to be cooked under fresh cool water until water runs clear.
2. Place rice into the pan
3. Place pan into cooker and rotate counter and clockwise so that the pan seats properly
4. Add water.
5. Let stand for 30 minutes.
6. Plug unit in and press switch down.
7. When rice is done, switch will pop up. (Approximately 45 Minutes.
8. Allow rice to steam for 15 minutes after switch pops up.
9. Unit will keep rice warm for up to 4 hours

RICE PILAF

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Fine Mesh Strainer

INGREDIENTS:

- 23 Cups* (8.0 Lbs.) raw long grain rice
- 23 Cups* (1.0 Gallon) Well seasoned Chicken Stock
- 2 Large Spanish Onions Chopped fine.

** Cup provided is equal to approximately 6 Fluid Ounces. Adjust recipes when using standard means of measurement.*

PROCEDURE:

1. Rinse rice to be cooked under fresh cool water until water runs clear.
2. Place rice into the pan
3. Place pan into cooker and rotate counter and clockwise so that the pan seats properly
4. Add Chicken stock and Onion
5. Let stand for 30 minutes.
6. Plug unit in and press switch down.
7. When rice is done, switch will pop up. (Approximately 45 Minutes.)
8. Allow rice to steam for 15 minutes after switch pops up.
9. Unit will keep rice warm for up to 4 hours.

Chefs tip: When cooking rice, chicken stock can usually replace water to make a BASIC Pilaf.

WHITE RICE

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Fine Mesh Strainer

INGREDIENTS:

- 23 Cups* (8.0 Lbs.) raw long grain rice
23 Cups* (1.0 Gallon) fresh water

** Cup provided is equal to approximately 6 Fluid Ounces. Adjust recipes when using standard means of measurement.*

PROCEDURE:

1. Rinse rice to be cooked under fresh cool water until water runs clear.
2. Place rice into the pan
3. Place pan into cooker and rotate counter and clockwise so that the pan seats properly
4. Add water,
5. Let stand for 30 minutes.
6. Plug unit in and press switch down.
7. When rice is done, switch will pop up. (Approximately 45 Minutes.
8. Allow rice to steam for 15 minutes after switch pops up.
9. Unit will keep rice warm for up to 4 hours.

Chefs tip: When cooking rice, chicken stock can usually replace water to make a BASIC Pilaf.

PASTA

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Mesh Strainer

INGREDIENTS:

2 boxes * (2.0 Lbs.) raw dried pasta
6 qts./1½ gallons hot tap water
Salt to taste*

* *Optional*

PROCEDURE:

1. Place 2 in rice cooker bowl, cover and press down start button.
2. When 2 begins to boil, (between 15 - 20 minutes), add 3, place 1 into the pan and stir gently.
3. Leave uncovered and allow to return to a boil (approximately 2 - 3 minutes).
4. Cook 1 to the desired degree of doneness, remove pan from base and drain into the strainer.
5. Cool by either running under cold tap water or transferring to an ice water bath OR
a. Serve immediately.
6. If cooled, drain well, portion and refrigerate.

Chefs tip: If portioning and refrigerating, toss the pasta with oil before portioning. This will make the pasta easier to handle and keep it from sticking together.

CREAM OF WATERCRESS SOUP

INGREDIENTS

1 large onion, small dice	8 oz. roux or beurre manie to thicken
2 leeks, small dice	2 c. heavy cream
1 Lb. carrots, small dice	30 fried bread crouton cut into fancy shapes
1 small bunch celery, small dice	Sachet d'epice
1 bulb. Garlic, chopped	5 bn. Watercress
4 oz. Clarified butter	2 gal chicken stock

METHOD

Sauté the vegetables except the watercress with clarified butter in the rice cooker until translucent without browning. Add the chicken stock and simmer 20 minutes. Add the watercress and bring back to the boil, immediately turn off the rice cooker, and puree until smooth with an immersion blender or processor. Separately, thicken the liquid and simmer 30 minutes. Add the puree and cream. Garnish with croutons.

BRAISED LEG OF LAMB WITH BALSAMIC VINEGAR

INGREDIENTS

1 leg of lamb	4 oz. extra virgin olive oil
3-4 stalks rosemary chopped	4 Lb. red potatoes, trimmed and shaped
1 bn. parsley	1 gal. lamb stock plus ½ gal.
½ c. garlic, minced fine	For the sauce:
½ c. shallots, minced fine	Half the garlic and all the shallots
1 tsp. thyme leaves	1 qt. Red wine
1 bn. Basil, chopped fine and squeezed	1 c. brandy
Roux to thicken as needed	2 bay leaves, 1 tsp. thyme, 1 stalk rosemary
s & p to taste	1 c. balsamic vinegar

METHOD

Bone the leg. Brown the bones and combine them with brown stock. Clean and chop the herbs, and shallots and half the garlic, keeping everything separate. Combine with olive oil and coat the inside of the lamb. Sear the lamb in olive oil in the rice cooker, remove. Sauté the shallots and the other half of the garlic, add brandy, red wine, and herbs. Reduce au sec. Add lamb stock, thicken lightly and return the lamb. Simmer until tender. For best results, simmer 40 minutes, turn rice cooker off 20 minutes, simmer another 40 minutes or cook continuously for about 1 hour.

Reduce sauce to desired consistency. In a separate rice cooker, add the shaped potatoes and remaining 2 qt. of lamb stock. Cook until tender.

PETIT PEAS PAYSANNE

INGREDIENTS

6 Lb.. peas, blanched for 2 minutes in the rice cooker, shocked
½ c. garlic, minced fine
½ c. shallots, minced fine
2 red peppers, diced, blanched
2 Lb. rutabaga, diced, blanched
1 Lb. carrots, diced, blanched
14 oz whole butter
16 oz chicken stock
s & p to taste

METHOD

Sauté the garlic and shallots until translucent in the rice cooker. Add the vegetables, stock, and "monté au beurre". Season with salt and pepper

BRAISED PORK SHOULDER À L'ORANGE

INGREDIENTS

1 pork shoulder, seasoned with salt & pepper	5 oz. orange juice concentrate
½ c. shallots, minced fine and sautéed	2 qts. Demi glace
1 ½ Lb. mirepoix	1 sachét d épice
5 oranges, separate the zest and the juice	5 oz. sugar
6 oz. brandy	4 oz. best quality vinegar
4 oz. grand marnier or cointreau	

METHOD

Sear the pork in the rice cooker with clarified butter until nicely browned, remove. sauté the mirepoix and remove. Prepare the gastrique by caramelizing the sugar in the rice cooker and moisten with the vinegar. Add the brandies, orange juice and concentrate, the sachét and reduce by 3/4ths, add the demi glace, the mirepoix and the pork.

For best results, simmer 40 minutes, turn rice cooker off 20 minutes, simmer another 40 minutes or cook continuously for about 1-1/2 hours. Reduce and adjust the consistency of the sauce.

MUSSEL SOUP "BILLI BEE"

INGREDIENTS

10 Lb. mussels, P.E.I.	Buerre manie to thicken
½ c. garlic, minced fine	1 qt. heavy cream
½ c. shallots, minced fine	2 qts. white wine
1 lg. bn. celery diced medium	1 bn. parsley, chopped and squeezed
2 tsp. thyme, fresh	
2 gal. fish stock	

METHOD

Sauté the celery, garlic and shallots in the rice cooker until translucent. Add in the stock, wine, thyme and the mussels. Cook covered until the mussels open- about 10 minutes. Remove the mussels from the liquid and remove the meat from the shell. Thicken the stock lightly and simmer gently 45 minutes. Add heavy cream, strain and add the mussels, garnish with parsley.

LEG OF VENISON GRANDE VENEUR

INGREDIENTS

½ a venison leg	Clarified butter to sauté
1 Lb. mirepoix, small dice	2 qts. demi glace
½ c. shallots, minced fine	Brandy to deglaze
4 oz. 1st quality vinegar	1 c. currants, soaked in Madeira wine
12 oz. white wine	1 c. cream
½ Tbls. Freshly cracked black pepper	

METHOD

Bone out and clean the venison. Brown the bones and scrap then add them to the demi glace. Cut the venison into 2 oz. pieces. Brown the venison in the rice cooker, remove. Brown the mirepoix with clarified butter in the rice cooker, then add and sauté the shallots, deglaze with the brandy, reduce, add the white wine and reduce by 2/3rds. Add the demi glace. Return the venison and mirepoix, add the demi glace and currants.

For best results, simmer 40 minutes, turn rice cooker off 20 minutes, simmer another 40 minutes or cook continuously for about 1 hour.

Add cream. Reduce to the desired consistency.

SHRIMP BISQUE

INGREDIENTS

4 Lb. shrimp, 16-20 white
½ c. garlic, minced fine
½ c. shallots, minced fine
2 ½ Lb. mirepoix
Parsley stems
4 whole cloves
3 bay leaves
14 oz. brandy

1 Tbls. Whole black pepper
2-½ gal. seafood stock
1 qt. cream
Roux to thicken
2 oz. sherry
Mushroom stems if available
1 qt. white wine

METHOD

Sauté the garlic and shallots until translucent in the rice cooker. Add the shrimp still in the shell, and sauté until the shells begin to turn pink, add the brandy and carefully ignite. Stir the shrimp vigorously in the flame, add the white wine, bring to one boil and remove the shrimp. Add the stock, the mirepoix, herbs, and the mushroom stems if available. Thicken lightly and simmer. Peel and de-vein the shrimp placing the shells into the cream and reduce by half over a medium flame. Add this to the soup and simmer 20 minutes, add cream, strain, add sherry and garnished with large diced shrimp.

MACEDOINE OF VEGETABLES

INGREDIENTS

Medium uniform diced and blanched in the rice cooker:

1 ½ Lb. carrots, large as possible
1 lg. rutabaga
1 Lb. zucchini
1 Lb. yellow squash
1 bn. celery

1 pt. Chicken stock
12 oz. butter
1 bn. fresh thyme

METHOD

Sauté the garlic and shallots in the rice cooker until translucent. Add the blanched vegetables, chicken stock and Monte au buerre, and season with salt and ground white pepper.

HARICOT VERT WITH A COULIS OF RED PEPPERS

INGREDIENTS

2 Lb. red peppers, roasted and peeled	4 oz. extra virgin olive oil
3 Lb. haricot vert, ends picked	s & p to taste
1 sm. onion, diced and sautéed	1 c. chicken stock
¼ c. garlic, minced fine	6 oz. whole butter
½ c. shallots, minced fine	
2 oz. chipolte peppers	

METHOD

Place the roasted peppers, the sautéed onion, the chipolte pepper and the whole butter in the blender until perfectly smooth.

Sauté the garlic and shallots in the rice cooker until translucent. Add the blanched haricot vert. Add the chicken stock. Season with salt and pepper.

NAVARIN OF LAMB

INGREDIENTS

1 leg of lamb	Turnips
2 qts. Demi glace, flavored with lamb bones	Potatoes
½ c. garlic, minced fine	Clarified butter to sauté
½ c. shallots, minced fine	Thyme, bay leaf, rosemary
20 small parisienne scooped	12 oz. brandy
Carrots	24 oz. red wine
1 pt. Peas	

METHOD

Clean and large dice the lamb. Sear the lamb in the rice cooker in hot butter, remove. Caramelize the juices, sauté the shallots and the garlic, deglaze with the red wine and brandy add the herbs and reduce au sec.

Add the demi glace, and return the lamb, simmer until the connective tissue is broken down. For best results, simmer 40 minutes, turn rice cooker off 20 minutes, simmer another 40 minutes or cook continuously for about 1 hour.

Separately cook the vegetables in another rice cooker and arrange them on the lamb at plating.

CAULIFLOWER POLONAISE

INGREDIENTS

3 large hds. Cauliflower	½ c. shallots, minced fine
1 bn. parsley, chopped and squeezed	s & p to taste
24 oz. clarified butter	12 eggs, hard boiled 11 minutes
1 ½ pts. Breadcrumbs	1 pt. chicken stock
½ c. garlic, minced fine	

METHOD

Core and cook cauliflower in the rice cooker, shock in cold water. Trim into florets and reserve. In the rice cooker, heat the clarified butter. Add the breadcrumbs and brown lightly. Add the garlic and shallots and cook briefly. Add the chopped parsley and the chopped eggs then remove from the fire and season with salt and pepper. Place the cauliflower in the rice cooker, pour in the chicken stock. Coat the cauliflower with the polonaise mixture and turn on rice cooker 15 minutes before required.

BOUILLABAISSE MARSEILLAISE

INGREDIENTS

½ c. garlic, minced fine	1 gram of saffron
½ c. shallots, minced fine	1 c. white wine
2 bn. leeks	

For the rouille:

1 small onion	3 Lbs. Garlic, roasted at 375 F for 20 minutes- rub with oil first.
1 Lb.10 can. Plum tomatoes, diced	Italian bread
1 gal. fish stock or fumet	2 egg yolks
1 pt. Extra virgin olive oil	2- 1 ¾ Lb. lobster
3 Lb. p.e.i. mussels	2 Lb. sea scallops
36 cherrystone clams	1- 2 Lb. striped bass
2 ½ Lb. shrimp, 16-20 white	

METHOD

Sauté the onion, garlic, shallots and leeks until translucent without browning in the rice cooker. Add the white wine and reduce by half. Add the tomatoes, the fish stock and the saffron. Simmer 20 minutes. Add the lobster, cook 2 minutes, add the clams, cook 3 minutes, add the mussels, shrimp, scallops and bass. Poach gently without disturbing. Make a paste out of the roasted garlic, add the eggs, one at a time. Add 10 oz. of the olive oil. Spread on toasted Italian bread. season with salt and pepper and brown last minute under the salamander.

BRAISED SHORT RIBS MADIÈRA SAUCE

INGREDIENTS

6 Lb. short ribs of beef
¼ c. shallots, minced
¼ c. garlic minced
1 Lb. mirepoix
sachét d'épice

24 oz. red wine
8 oz. brandy
3 qts. demi glace
3 oz. Madeira wine

METHOD

Sear the short ribs in hot clarified butter in the rice cooker, remove. Caramelize the juices then sauté the mirepoix until brown, add the garlic and shallots and sauté briefly. then deglaze with the brandy and the red wine. Add the sachét and reduce au sec. Add the demi glace and return the meat to the rice cooker Simmer for 2 hours until the meat is fork tender. For best results, simmer 40 minutes, turn rice cooker off 20 minutes, simmer another 40 minutes, turn rice cooker off 20 minutes, simmer another 40 minutes or cook continuously for about 2 hours.

Finish with madeira wine.

PUREE OF CELERY ROOT, WITH APPLES AND FOIE GRAS

INGREDIENTS

3 Lb. celeriac, peeled and diced
12 oz. parsnips, diced
1 large onion, dice
2 cns. Chestnuts
2 Lb. granny smith apples
24 oz. Foie gras
Sachét d'épice

8 oz. whole butter
Clarified butter to sauté
2 gal. rich chicken stock
Roux to thicken
½ c. shallots, chopped
1 c. cream

METHOD

Sauté the celeriac, parsnips and the onions with butter in the rice cooker until translucent. Add the chicken stock, sachét d'épice and the chestnuts and simmer 30 minutes. Puree with a blender or the vertical mixer. Sear the foie gras in the rice cooker, remove. In the same fat, sauté the apples and remove. Return the soup to the rice cooker, bring to the boil and add the cream. Garnish with the foie gras and apples.

BRAISED RED CABBAGE IN RED WINE

INGREDIENTS:

4 Lb. cabbage, chiffonade
24 oz. red wine
1 c. sugar
1 large onion, fine dice
1 pt. dried mixed fruit
1 pt. chicken stock
s & p to taste

1 cinnamon stick
2 apples, peeled and diced
2 pears, peeled and diced
Butter for sautéing
2 oz. lemon juice
2 oz cornstarch
3 Lb. Napa cabbage, blanched leaves

METHOD

Sauté the onions with butter in the rice cooker, add the apples, pears and the sugar. Add all other ingredients except the cornstarch. Cook gently, covered stirring often. When tender, about 45 minutes, stir in cornstarch slurry. Roll inside blanched napa cabbage leaves.

WEINER SAFT GOULASCH

INGREDIENTS:

9 Lb. beef shoulder clod, large dice,
seasoned with salt and pepper
2 sm. Onion, minced
¼ c. garlic, minced fine
½ c. shallots, minced fine
salad oil, as needed
1 tsp. ground caraway

1 Lb. egg noodles, cooked
3 oz white wine vinegar
s & p to taste
3 bay leaves
3 tbs. Paprika
Lemon zest from 2 lemons
3 qts. demi glace

METHOD

Sear the meat with hot oil in the rice cooker, remove. Return any juices that have collected with the meat to the pan and caramelize the juices, sauté the onions, garlic and shallots without browning. Add the paprika, caraway, bay leaves and lemon zest. Cook briefly and add the vinegar to deglaze. Add the demi glace and return the sauce to the meat. For best results, simmer 40 minutes, turn rice cooker off 20 minutes, simmer another 40 minutes or cook continuously for about 1 hour.

Adjust sauce. Serve over egg noodles.

KASE SCHNITZEL

INGREDIENTS:

5 Lb. veal top round, sliced and
pounded paper thin
8 oz. smoked ham
8 oz. Muenster cheese
1 box kasha w/ 1 cup breadcrumbs

Flour, seasoned for dredging
15 eggs, beaten
2 qts. sauce Allemande
Butter, clarified for pan frying

METHOD

Clean and pound 4-5 oz. pieces of veal. Slice ham and cheese thin. Roll inside veal and bread standard breading procedure with kasha instead of just breadcrumbs. At service time panfry the schnitzels in the rice cooker, serve on a cordon of allemande sauce.

BERGEN FISH SOUP

INGREDIENTS:

1 sm. Onion, minced
¼ c. garlic, minced fine
½ c. shallots, minced fine
Clarified butter for sauté
1 bn. celery, diced
2 Lb. parsnips, diced
3 Lb. haddock, dressed
1 tbs. Fish base
2 bn. chives, bias cut
8 oz. beurre manie
2 gal. fish stock

1 bn. leeks, white part only
3 bay leaves
10 whole cloves
1 bn. parsley chopped and squeezed
Stems for the stock
1 tbs peppercorns
1 c. white wine
3 oz white wine vinegar
2 qts. Cream, save 12 oz.
2 egg whites
6 oz. bread panada

METHOD

Clean the fish and combine in the rice cooker with the bones, the stock, the herbs and the white wine. Add the mirepoix and fish base. Cook for 1 hour, strain through cheesecloth. Return to the rice cooker and add 1 qt., 20 oz. heavy cream, saving 12 oz for the quenelles. Thicken lightly with beurre manie.

For the quenelles:

Chill food processor bowl and blade with ice. Finely grind the fish. Combine the panada, egg whites, and ground fish with the salt and pepper in the processor bowl, when the mixture forms a ball add the 12 oz. cream in a steady stream. Pass the entire mixture through a drum sieve. Chill. Cook the quenelles in fish stock in the rice cooker, reserve hot. Garnish with a quenelle and chives.

TRI COLOR SPAETZLE WITH CARAWAY

INGREDIENTS:

12 eggs, split 4 to a bowl
1 bg. Spinach, Pureed in a blender
3 oz. tomato paste
1 gr. Saffron
salt and white pepper
3 oz. milk

1 Tbls. Caraway seeds
Pinch nutmeg, ground
Pinch, cloves, ground
1 bn. parsley, chopped and squeezed
Flour, A.P.
2 Tbls. chicken base in 2 gal. water

METHOD

Split the eggs into 3 bowls, in one put the tomato paste, saffron in the next and the Pureed spinach in last. Add enough flour so that the batter becomes very elastic, as much as the batter can take without becoming a dough. Season with s & p, caraway, nutmeg and clove, add milk. Bring chicken stock to a boil in the rice cooker. Push the batter through perforated hotel pan into the boiling stock, cook 5 minutes and shock in cold water. At service time brown the butter in the rice cooker, when the butter is foaming add the parsley, then the spaetzle, moisten with stock, season and keep hot.

SWISS SHREDDED VEAL

INGREDIENTS:

5 Lb. veal hip and tenderloin
 $\frac{3}{4}$ c. shallots minced fine
1 qt. white wine
1 pt. brandy
1 pt white wine
3 qts. demi glace

2 Lb. mushrooms, sliced
s & p to taste
Clarified butter for sauté

METHOD

Cut the veal into 3" julienne. Season with salt and pepper. Sauté in the rice cooker with hot clarified butter briefly. Remove. Repeat searing until all the meat is seared. Return the juices and caramelize the fond. Add the shallots and sauté without browning, deglaze with the brandy and the white wine. Reduce au sec. Add the demi glace and return the meat to the rice cooker. Simmer until tender, about 45 minutes. Add the heavy cream. Separately sauté the mushrooms in another rice cooker and add to the sauce.

CARBONNADES OF BEEF FLAMMANDE

INGREDIENTS:

5 Lb. bottom round, beef
2 lg. onions, small dice
¼ c. garlic, minced fine
½ c. shallots, minced fine
4 oz. tomato paste

2 btls dark beer
Clarified butter to sauté
3 bay leaves
2 tsp. thyme leaves
3 qts. demi glace

METHOD

Clean and slice bottom round into steaks. Pound with a mallet between plastic wrap just enough to break some connective tissue. Sear the steaks in the rice cooker with hot clarified butter, remove. Return juices and caramelize the fond. Sauté the onions, shallots and garlic until translucent, do not brown. Add the beer to deglaze. Add the tomato paste, thyme, and bay leaves. Reduce till almost dry. Add the demi glace and pour over meat. For best results, simmer 40 minutes, turn rice cooker off 20 minutes, simmer another 40 minutes or cook continuously for about 1 hour.

Adjust and degrease sauce as needed.

SAUTÉED BROCCOLI RABE WITH TOMATO AND FENNEL

INGREDIENTS:

2 bulbs fennel, diced
3 Lb. tomatoes, diced
½ c. shallots, minced fine
3 Lb. broccoli rabe
Extra virgin olive oil, as needed
4 oz whole butter

Salt and crushed red pepper to taste
½ c. garlic, minced fine
1 bn. thyme leaves
1 c. chicken stock

METHOD

Dice the tomatoes, and sprinkle liberally with extra virgin olive, season with salt and red pepper flakes and thyme leave. Separate and blanch fennel. Blanch broccoli rabe for 30 seconds in the rice cooker, shock and reserve. Sauté the garlic and shallots in the rice cooker with olive oil without browning, add the broccoli rabe, salt, pepper, whole butter, and tomatoes.

POLLO MARSALA

INGREDIENTS:

4 chickens, boned	1 ½ pts. chicken stock, from base
2 Lb. mushrooms, button, sliced	3 qts. demi glace, light
½ c. shallots, minced fine	4 oz marsala wine
¼ c. garlic, minced fine	s & p to taste

METHOD

Bone the chickens. Sear the chicken in the rice cooker in hot butter, remove. Caramelize the juices and sauté the shallots and garlic without browning, add the mushrooms. Add the chicken stock and deglaze. Add the demi glace and return the meat, simmer 30 minutes. Add the Marsala wine.

ZUPPA DI PESCE

INGREDIENTS:

1 ½ Lb. shrimp	25 egg white
36 clams, cherrystones	3 Lb. flounder, finely ground
4 Lb. mussels, p.e.i.	1 Lb. parsnips
2- 1 Lb. lobsters, cull	1 sm. bn. celery
2 Lb. striped bass	2 bn. leeks
2 Lb. calamari	1 sm. onion
2-½ gal. seafood stock	2 c. white wine
4 bay leaves	8 whole cloves
1 Lb. 10 can. Plum tomatoes diced	Pinch cumin
1 bn. parsley, chopped and squeezed	Parsley stems

METHOD

Boil the lobster in the rice cooker with the seafood stock. Cook the shrimp in the stock, return the liquid. Cook the calamari, return the liquid. Separately steam the mussels and the clams returning the liquid of each. Make a clarification with the mirepoix, herbs and the ground flounder. Add to the stock and turn the rice cooker on, stirring frequently until the raft forms. Turn off and allow to sit for 1 hour. Peel, de-shell and large dice the seafood. Strain the soup through cheesecloth. Add the seafood, tomatoes, stock and parsley to the rice cooker. Serve very hot, turn off and hold.

SAUTÉED SPINACH WITH YELLOW SQUASH AND ROASTED PEPPERS

INGREDIENTS:

6 bags spinach, cello
3 Lb. yellow squash
½ c. shallots, minced fine
¾ c. garlic, minced fine
3 red peppers, roasted

s & p to taste
Extra virgin olive oil for sautéing
1 c. chicken stock, from base
8 oz. whole butter

METHOD

Blanch the spinach for 2 minutes in the rice cooker. Cool and squeeze out any water, chop lightly. Shape yellow squash to hold the spinach. Blanch in the rice cooker with chicken stock. Sauté the garlic and shallots in the rice cooker with olive oil without browning. Add the spinach, s & p, roasted peppers and whole butter. Put together in the yellow squash.

POLENTA WITH ROASTED VEGETABLES AND TRUFFLE OIL

INGREDIENTS:

2 Lb. cornmeal
5 qts. Rich chicken stock
3 stalks rosemary, stripped and chopped
2 Lb. butternut squash, blanched
and sliced
1 yellow turnip
1 bn parsley, chopped and squeezed
1 bn. basil, chopped and squeezed
1 bn. oregano, chopped

Extra virgin olive oil as needed
½ pt. grated Parmesan cheese
1 oz. truffle oil
1 ea. Red pepper
1 Lb. zucchini
s & p to taste
6 oz. sun dried tomatoes, chopped
1 Lb. yellow squash

METHOD

Chop the herbs and combine with olive oil, salt, crushed red pepper and coat the vegetables. Cook on a pan in the Combi at 475 for 7 minutes. Bring stock to the boil in the rice cooker, add the sun dried tomatoes and the cornmeal stirring constantly for 20 minutes. Add in the vegetables, and the cheese. Finish with the truffle oil.

PAELLA VALENCIANNA

INGREDIENTS:

3 chickens, boned and large dice	½ gal. rice, UB
2 gr. Saffron, in the stock	3 bay leaves
1 gal. rich chicken/seafood stock	1 sm. can. Garbanzo beans
4 Lb. mussels	1 pt. green olives
20 clams, cherrystone	1 pt. black olives
2 Lb. chorizo, diced	extra virgin olive oil as needed
½ c. shallots, minced fine	1 ea. Red, green, yellow pepper, diced
¾ c. garlic, minced fine	1 bn. scallions, bias cut
1 lg. onion, chopped fine	

METHOD

Sauté the chicken in the rice cooker with olive oil until brown, remove. Sauté the peppers, onion, garlic and scallions. Add the rice and coat well. Add the saffron stock, bring to first boil, put chicken in, cover and cook for 20 minutes. Put clams and mussels in. continue cooking until rice cooker is off, let stand 20 minutes.

SHRIMP IN GARLIC SAUCE

INGREDIENTS:

3 Lb. shrimp, 16-20 white	Extra virgin olive oil, as needed
¾ c. garlic, minced	Crushed red pepper and salt to taste
¾ c. shallots, minced	Splash of white wine
1 bn parsley, chopped and squeezed	8 oz. whole butter

METHOD

Sauté the garlic and shallots in the rice cooker with olive oil without browning, add the shrimp, s & p and sauté 2 min. add the white wine and cook until just done, remove shrimp. Add whole butter and parsley, "Monte au beurre". Return shrimp and serve immediately.

CLAMS AND MUSSELS WITH GREEN AND RED SAUCES

INGREDIENTS:

40 clams, cherrystone	1 ½ Lb. 10 cans. Tomatoes, plum
6 Lb. mussels p.e.i.	1/3rd Lb. 10 can. Tomato puree
1 c. garlic, minced	Extra virgin olive oil, as needed
½ c. shallots, minced	1 bn. scallions, bias cut
1 bag. Spinach, cleaned, blanched	2 c. chicken stock
1 bn broccoli	2 c. white wine

METHOD

Sauté half the garlic and shallots in the rice cooker with olive oil until translucent. Add the spinach and blanched broccoli and salt and pepper. Add chicken stock, bring to the boil and Puree with an immersion blender, remove and reserve. Sauté half the garlic and shallots in the rice cooker, add the plum tomatoes and puree, and simmer until thick, stirring often. Steam mussels in green sauce and clams in the tomato sauce in the rice cooker.

VEGETABLE FRIED RICE

INGREDIENTS:

½ gal. Rice, U.B.	6 oz. peanut oil
1 pt. soy sauce	2 bn. scallions, green and white separated
3-½ qt. chicken stock	½ bag. peas
2 onions, small dice	1 Lb. carrots, large dice
1 bn. celery, "chips"	1 tsp. caramel color
½ c. garlic, minced	1 bn. chives, thin bias cut
5 eggs w/ ½ oz. sherry	

METHOD

Sauté the onions, celery, carrots, white of scallions and garlic in the rice cooker with the peanut oil. Add the rice and coat well. Add the stock, soy sauce and caramel color. Add the bay leaves and bring to one boil, cover and finish in the oven at 375 F for 30 minutes. Combine the chives with the eggs Prepare thin egg crepes, roll and slice, add to rice. Add peas and scallion greens.

OYSTER BISQUE

INGREDIENTS:

8 Lb. oysters, blue point, washed	2 qts. White wine
½ c. shallots, minced fine	1 qt heavy cream
1c. Garlic, minced fine	½ c. olive oil
1 bn. celery, diced	4 oz. seafood base
1 bn. leeks	2 c. brandy
1 med. Onion, diced	8 oz. beurre manie
2 gal. Seafood stock	Clarified butter for sautéing

METHOD

Sauté the mirepoix without coloring in the rice cooker, add the brandy, white wine and reduce by 1/3rd. add the stock, oysters and herbs. Cook covered removing the oysters as they open. Remove from the shell and reserve. Thicken the stock with beurre manie and simmer. Season with salt and pepper.

RED LENTIL AND VERMICELLI SOUP

INGREDIENTS:

2-½ gal. chicken stock, rich	1 onion, minced
2 Lb. red lentils	Lemon juice and salt to taste
1 Lb. vermicelli	2 tsp. fresh ground pepper
1 bn. scallions, bias cut- separate the green and white	Extra virgin olive oil, as needed
1 c. garlic, minced	1 bn. parsley, chopped and squeezed
	½ c. shallots, minced

METHOD

Rinse the lentils in cold water. Sauté the white of the green onion, garlic, shallots and the onions in the rice cooker without browning. Add the stock and the lentils, cook for 1 hour until the lentils are tender. Season. Separately cook the pasta and add to the soup, garnish with parsley, lemon and green scallion.

POT ROAST WITH CIDER

INGREDIENTS:

6 Lb. beef brisket, fresh	4 bay leaves
1 can. Apple juice, reduced to 1 c.	6 whole cloves
2 tsp. molasses	2 tsp. thyme leaves
½ c. brown sugar	1 tbs. Peppercorns
8 oz. ginger, peeled and smashed	2 gal. veal stock
1 Lb. mirepoix	Salad oil, as needed
Roux, to thicken	

METHOD

Trim excess fat from brisket. Season with s & p. Sear in the rice cooker with hot oil, browning well on all sides. Remove. Sauté the mirepoix in the rice cooker until brown. Add all ingredients to stock and thicken lightly, and combine all ingredients in the rice cooker. For best results, simmer 40 minutes, turn rice cooker off 20 minutes, and repeat this sequence three times for a total of 3 hours. Strain adjust consistency as needed.

CURRIED CHICKEN WITH CARAMELIZED PEAR CHUTNEY

INGREDIENTS:

4 ea. Chickens, boned and skin removed	1 can. Pimento, cut in strips
5 pears	1 c. heavy cream
3 apples	3 Tbs. Madras curry
6 oz. raisins, soaked in sherry	s & white pepper to taste
6 oz. sliced blanched almonds	1 onion, minced
6 oz. shredded coconut	4 oz fruit vinegar
1 mango, diced	3 lemons
1/3 rd c. shallots, minced	2 qts. Chicken stock
¼ c. garlic, minced	8 oz. beurre manie

METHOD

Peel and core the apples and the pears and hold in water with lemon juice. Cut in large pieces and coat in sugar and butter cook covered in the rice cooker until nicely browned. Combine with mango, raisins, and vinegar. Remove and reserve. Season, lightly flour, and sauté the chicken in the rice cooker with olive oil, remove. Caramelize the juices, sauté the onions, shallots and garlic without browning in the rice cooker. Add the curry and cook briefly. Add the chicken stock and thicken with beurre manie. Add heavy cream. Return chicken to the sauce and turn on rice cooker to make hot. Toast the coconut. Serve chicken in center, coated with sauce, sprinkle with a little coconut and almonds. Add a dollop of chutney to the side. Can be served with steamed rice made in the rice cooker.

SEAFOOD GUMBO

INGREDIENTS:

1 large onion, small dice	2 Lb. crabmeat
1/3 rd c. shallots, minced	30 clams, cherrystone
1/4 c. garlic, minced	8 oz. beurre manie, as needed
1 Lb. carrots, medium dice	1 c. heavy cream
1 bn. celery medium dice	1 can. Pimento, cut in dice
1/2 Lb. 10 can. Plum tomatoes, diced	2 c. cooked rice
1/2 bag. Okra, cut in thick slices	1 c. brown roux
Olive oil, as needed	2 tsp. gumbo file
2 gal. rich seafood/chicken stock	1/2 Tbls. Pickling spice
3 bay leaves	sachet d'epice
1 Lb. crayfish tail meat	1 bn. parsley, chopped and squeezed
2 1/2 Lb. shrimp	3 Lb. mussels

METHOD

Sauté the mirepoix in the rice cooker with olive oil, add the gumbo file. Add the stock, (reserving 2 qts. to cook seafood in) and a sachet d'epice with a 1/2 tbls. Of pickling spice added to it. Thicken with brown roux. Simmer, strain. Steam the seafood over the stock in a basket that fits into the rice cooker with the lid on. De-shell all the seafood. Strain the soup and add together the seafood, diced tomatoes, rice, pimentos, okra and parsley.

GLAZED YAMS

INGREDIENTS:

8 Lb. yams, peeled	1/2 jr. orange marmalade
4 oz. ginger, peeled and smashed	2 bay leaves
4 oz. brown sugar	8 oz whole butter
2 Tbls. Honey	s & p to taste
2 Tbls. Maple syrup	1-1/2 qts. Chicken stock
3 eggs	

METHOD

Peel yams, cut in half combine in the rice cooker with all the other ingredients except butter and eggs.

Cook until fork tender.

DIRTY RICE

INGREDIENTS:

½ gal. Rice, U.B.	6 oz. olive oil
2 bn. scallions, green and white separated	1 bn. chives, thin bias cut
4 qt. chicken stock	2 pt. chicken or duck gizzards, ground
2 onions, small dice	½ c. garlic, minced

METHOD

Sauté the onions, white of scallions and garlic in the rice cooker with the olive oil. Add the pureed gizzards add the rice and coat well. Add the stock, add the bay leaves and cook through rice cycle, allow to stand 15 minutes.

PASTA

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Mesh Strainer

INGREDIENTS:

1. 2 boxes * (2.0 Lbs.) raw dried pasta
2. 6 qts./1½ gallons hot tap water
3. Salt to taste*

**Optional*

PROCEDURE:

1. Place 2 in rice cooker bowl, cover and press down start button.
2. When 2 begins to boil, (between 15 - 20 minutes), add 3, place 1 into the pan and stir gently.
3. Leave uncovered and allow to return to a boil (approximately 2 - 3 minutes).
4. Cook 1 to the desired degree of doneness, remove pan from base and drain into the strainer.
5. Cool by either running under cold tap water or transferring to an ice water bath OR
5a. Serve immediately.
6. If cooled, drain well, portion and refrigerate.

Chefs tip: If portioning and refrigerating, toss the pasta with oil before portioning. This will make the pasta easier to handle and keep it from sticking together.

WHITE RICE

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Fine Mesh Strainer

INGREDIENTS:

1. 23 Cups* (8.0 Lbs.) raw long grain rice
2. 23 Cups* (1.0 Gallon) fresh water

** cup provided is equal to approximately 6 Fluid Ounces. Adjust recipes when using standard means of measurement.*

PROCEDURE:

1. Rinse rice to be cooked under fresh cool water until water runs clear.
2. Place rice into the pan.
3. Place pan into cooker and rotate counter and clockwise so that the pan seats properly.
4. Add water.
5. Let stand for 30 minutes.
6. Plug unit in and press switch down.
7. When rice is done, switch will pop up. (Approximately 45 Minutes.)
8. Allow rice to steam for 15 minutes after switch pops up.
9. Unit will keep rice warm for up to 4 hours.

Chefs tip: When cooking rice, chicken stock can usually replace water to make a BASIC Pilaf.

RICE PILAF

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Fine Mesh Strainer

INGREDIENTS:

1. 23 Cups* (8.0 Lbs.) raw long grain rice
2. 23 Cups* (1.0 Gallon) Well seasoned Chicken Stock
3. 2 Large Spanish Onions Chopped fine.

** cup provided is equal to approximately 6 Fluid Ounces. Adjust recipes when using standard means of measurement.*

PROCEDURE:

1. Rinse rice to be cooked under fresh cool water until water runs clear.
2. Place rice into the pan.
3. Place pan into cooker and rotate counter and clockwise so that the pan seats properly.
4. Add Chicken stock and Onion.
5. Let stand for 30 minutes.
6. Plug unit in and press switch down.
7. When rice is done, switch will pop up. (Approximately 45 Minutes.)
8. Allow rice to steam for 15 minutes after switch pops up.
9. Unit will keep rice warm for up to 4 hours.

Chefs tip: When cooking rice, chicken stock can usually replace water to make a BASIC Pilaf.

ORIENTAL RICE

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Fine Mesh Strainer

INGREDIENTS:

1. 21 Cups* (8.0 Lbs.) Medium grain rice
2. 21 Cups* (1.0 Gallon) Well seasoned Chicken Stock
3. 2 T. Salt
4. 5 spring onions sliced on the bias
5. 4 Cloves garlic sliced paper thin
6. 3 Green Peppers " diced
7. 2 Lbs 41-50 Peeled and De-veined shrimp
8. 3 Cups sliced button mushrooms
9. cup peanut oil
10. cup soy or shoyu sauce
11. 1 T. Ground White pepper

** cup provided is equal to approximately 6 Fluid Ounces. Adjust recipes when using standard means of measurement.*

PROCEDURE:

1. Rinse rice to be cooked under fresh cool water until water runs clear.
2. Place rice into the pan.
3. Place pan into cooker and rotate counter and clockwise so that the pan seats properly
4. Add #s 2, 3, 10, & 11.
5. Let stand for 30 minutes.
6. Plug unit in and press switch down.
7. When rice is done, switch will pop up. (Approximately 45 Minutes.)
8. Allow rice to steam for 15 minutes after switch pops up.
9. Unit will keep rice warm for up to 4 hours.
10. While rice is cooking, saute 4, 5, 6, 7, & 8 in 9 and stir this into the rice when it has completed cooking

Chefs tip: When cooking rice, chicken stock can usually replace water to make a BASIC Pilaf.

PARSEE BROWN RICE

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Fine Mesh Strainer

INGREDIENTS:

1. 22 Cups* (8.0 Lbs.) Medium grain rice
2. 22 Cups* (1.0 Gallon) Well seasoned Chicken Stock
3. 2 T. Salt
4. Cup Black Pepper corns
5. 10 Cloves
6. 1 T. Cinnamon
7. 2 T. Cardamom
8. 1 t. Mace
9. cup Sugar
10. cup Peanut Oil

** cup provided is equal to approximately 6 Fluid Ounces. Adjust recipes when using standard means of measurement.*

PROCEDURE:

1. Rinse rice to be cooked under fresh cool water until water runs clear.
2. Place rice into the pan
3. Place pan into cooker and rotate counter and clockwise so that the pan seats properly
4. Add # 2.
5. Let stand for 30 minutes.
6. Fry #s 3 through 9 in 10 until onions are dark brown and add to rice.
7. Plug unit in and press switch down.
8. When rice is done, switch will pop up. (Approximately 45 Minutes.)
9. Allow rice to steam for 15 minutes after switch pops up.
10. Unit will keep rice warm for up to 4 hours.

Chefs tip: When cooking rice, chicken stock can usually replace water to make a BASIC Pilaf.

GREEN RICE WITH PANEER

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Fine Mesh Strainer

INGREDIENTS:

1. 18 Cups* (8.0 Lbs.) Basmati rice
2. 24 Cups* (1.0 Gallon) Well seasoned Chicken Stock
3. 20 Chopped canned Green Chiles
4. Cup chopped Ginger
5. 10 Cloves Garlic Sliced paper thin or crushed
6. 3 Cups chopped Green Onion
7. 1 packed Cup Chopped fresh Dill
8. Cup finely chopped Mint Leaves
9. Cup finely chopped Cilantro
10. Cup each, Ground Cloves, Cardamom & Cinnamon
11. Cup Salt
- **12. 2 Lbs Paneer
13. Cup Peanut Oil

* cup provided is equal to approximately 6 Fluid Ounces. Adjust recipes when using standard means of measurement.

** Optional and is available at specialty shops.

PROCEDURE:

1. Rinse rice to be cooked under fresh cool water until water runs clear.
2. Place rice into the pan
3. Place pan into cooker and rotate counter and clockwise so that the pan seats properly
4. Add # 2.
5. Let stand for 30 minutes.
6. Fry #s 3 through 6 in 13 until onions are translucent.
7. Add #s 7 through 12 and add to rice.
8. Plug unit in and press switch down.
9. When rice is done, switch will pop up. (Approximately 45 Minutes.)
10. Allow rice to steam for 15 minutes after switch pops up.
11. Unit will keep rice warm for up to 4 hours.

Chefs tip: When cooking rice, chicken stock can usually replace water to make a BASIC Pilaf.

INDONESIAN RICE

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Fine Mesh Strainer

INGREDIENTS:

1. 20 Cups* (8.0 Lbs.) Basmati rice
2. 20 Cups* (1.0 Gallon) Well seasoned Chicken Stock
3. 4 Large Spanish Onions Sliced
4. 3 lbs 41-50 count shrimp Peeled and De-Veined
5. 2 Cups Peanuts
6. Cup Ground Coriander
7. Cup Ground Dry Garlic
8. Cup Salt
9. 3 T. White Pepper
10. *Cup Vegetable Oil

** Cup provided is equal to approximately 6 Fluid Ounces. Adjust recipes when using standard means of measurement.*

PROCEDURE:

1. Rinse rice to be cooked under fresh cool water until water runs clear.
2. Place rice into the pan
3. Place pan into cooker and rotate counter and clockwise so that the pan seats properly
4. Add # 2.
5. Let stand for 30 minutes.
6. Fry #s 3 through 5 in 10 until onions are translucent
7. Add #s 6 through 9 and add to rice
8. Plug unit in and press switch down.
9. When rice is done, switch will pop up. (Approximately 45 Minutes.)
10. Allow rice to steam for 15 minutes after switch pops up.
11. Unit will keep rice warm for up to 4 hours.

Chefs tip: When cooking rice, chicken stock can usually replace water to make a BASIC Pilaf.

CHICKEN BIRYANI

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP
2. Wooden Spoon
3. Fine Mesh Strainer

INGREDIENTS:

1. 20 Cups* (8.0 Lbs.) Basmati rice
2. 20 Cups* (1.0 Gallon) Well seasoned Chicken Stock
3. 3 small Whole Chickens cut into pieces
4. Cup Chili Powder
5. Cup Fresh Ginger Chopped
6. Cup Fresh Garlic Chopped
7. 3 Cups Canned Green Chiles Chopped
8. 4 Large Spanish Onions Chopped
9. Cup Mint Leaves Chopped
10. Cup Cilantro Chopped
11. 5 T. Each Cardamom, Clove, Poppy Seed and Cinnamon
12. Cup Butter

** Cup provided is equal to approximately 6 Fluid Ounces. Adjust recipes when using standard means of measurement.*

PROCEDURE:

1. Rinse rice to be cooked under fresh cool water until water runs clear.
2. Place rice into the pan
3. Place pan into cooker and rotate counter and clockwise so that the pan seats properly
4. Add #s 2 and 3.
5. Let stand for 30 minutes.
6. Fry #s 5, 6, and 8 in 12 until onions are translucent.
7. Add #s 7 and 9 through 11 and add to rice.
8. Plug unit in and press switch down.
9. When rice is done, switch will pop up. (Approximately 45 Minutes.)
10. Allow rice to steam for 15 minutes after switch pops up.
11. Unit will keep rice warm for up to 4 hours.

Chefs tip: When cooking rice, chicken stock can usually replace water to make a BASIC Pilaf.

CHICKEN CURRY

EQUIPMENT:

1. Panasonic Rice Cooker Model SR-42HZP

INGREDIENTS:

1. 3 Lbs. Boneless Chicken Thighs
2. 3 oz. Peanut Oil
3. 3 oz. Clarified Butter
4. 2 oz. Curry Powder
5. 4 oz. Flour, (A.P.)
6. 32 oz. Onions, Spanish chopped
7. 5 oz. Grated Coconut
8. 2 oz. Garlic Cloves, minced
9. 1 oz. Black Pepper
10. 2 oz. Salt
11. ½ oz. Cardamom, Ground
12. 5 oz. Walnuts, Chopped
13. *16 oz. Crème Fraîche
14. 7 Lbs. Rice, Long Grain Converted
15. ** 7 Pts. Water

** Plain Yogurt may be substituted*

*** Chicken stock may be substituted*

PROCEDURE:

1. Scale/measure all ingredients.
2. Cut 1 into ½" pieces
3. Combine 2 & 3 in the Panasonic rice cooker and depress start button
4. Dust 1 with 5.
5. When pan JUST BEGINS to smoke, add 1 in stages and allow to brown.
6. When 1 browns, add 6, 8 & 12 and sauté until 6 becomes translucent, push up the start button to turn the Rice Cooker OFF.
7. In a separate bowl, combine 4, 7, 9, 10 & 11 and stir.
8. Rinse 14 with cool tap water until the water runs clear.
9. Add 14 & 15 to the rice cooker pan.
10. Add the contents of the separate bowl to the rice cooker pan and stir gently to incorporate all ingredients.
11. Depress start button.
12. When done cooking, (approximately 40 minutes), gently fold in 13 and serve.