

Prep Guide

UNCLE BEN'S® Original CONVERTED® Brand Rice

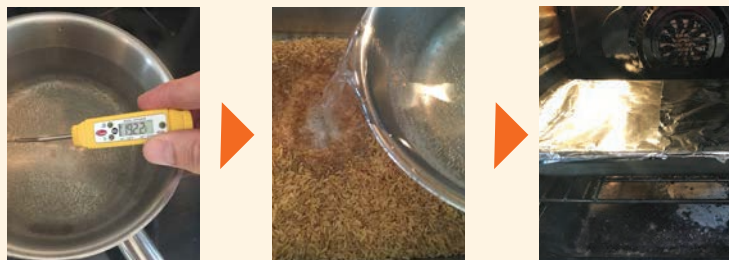


STOVETOP METHOD



Bring water to a boil. Add rice, salt and butter (optional). Stir. Cover tightly and simmer over a low heat 20 minutes or until most of the water is absorbed (about 20 minutes). Transfer to a serving pan and keep warm (160°F). Fluff with fork before serving.

OVEN METHOD



Combine rice, HOT water (190°F), salt and butter (optional) in a shallow pan. Stir. Cover and bake in a 350°F oven until most of the water is absorbed (about 35 minutes). Remove from oven and keep warm (160°F). Fluff with fork before serving.

STEAMER METHOD



Combine rice, HOT water (190°F), salt and butter (optional) in a steam table pan. Stir. Cover and steam according to manufacturer's directions or until most of the water is absorbed (about 35 minutes). Remove from steamer and keep warm (160°F). Fluff with fork before serving.

MEASUREMENTS

| | | | |
|---------------------------------------|-----------|-----------|-----------|
| Servings (cups of cooked rice) | 4 | 6 | 12 |
| Rice (cups) | 1 | 1½ | 3 |
| Water (cups) | 2 | 3 | 5 |
| Butter (optional) | 2t | 1T | 2T |

FOR BEST RESULTS

- For **FIRMER RICE**, use **LESS** water and **REDUCE** cooking time.
- For **SOFTER RICE**, use **MORE** water and **INCREASE** cooking time.

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