



## COOKING WITH GALLOWAY'S / *Rice*

RICE (1 CUP DRY)	CUPS OF LIQUID	COOKING TIME	YIELD
BASMATI BROWN RICE	2 cups	Bring to boil and simmer 50 minutes covered	3 cups
BASMATI WHITE RICE	1 $\frac{3}{4}$ cups	Bring to boil and simmer 20 minutes covered	3 cups
BROWN LONG GRAIN RICE	1 $\frac{1}{4}$ cups	Bring to boil and simmer for 45 minutes	3 cups
BROWN SHORT GRAIN RICE	1 $\frac{1}{2}$ cups	Bring to boil and simmer for 30-45 minutes	3 cups
JASMINE BROWN RICE	1 $\frac{1}{2}$ cups	Bring to boil and simmer 40 minutes	3 cups



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RICE (1 CUP DRY)	CUPS OF LIQUID	COOKING TIME	YIELD
JASMINE WHITE RICE	1 ½ cups	Bring to boil, cover and simmer for 15 minutes	3 cups
PEARL RICE	1 ½ cups	Bring to boil over high heat. Cover, reduce heat and simmer for 20 minutes	
THAI BLACK	2 ¼ cups	Bring to boil, reduce heat, cover and simmer for 30-35 minutes	
WHITE LONG GRAIN	1 ½ cups	Bring to boil, cover and simmer 18 minutes	
WILD BLEND	1 ¾ cups	Bring to boil, cover and simmer for 45 minutes	



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WILD LONG GRAIN	1 $\frac{3}{4}$ cups	Bring to boil cover and simmer for 45 minutes	

When it comes to rice,  $\frac{1}{2}$  cup per person to be on the safe side. And remember, we are talking about uncooked rice here, which means when it's cooked, it's about a cup per person.

Remember to rinse your rice several times. Rinsing is required because there is starch on the grains, which can cause the rice to clump together or get gummy.

Liquid can be broth or water. Add salt to taste or butter. Ratio is  $\frac{1}{4}$  tsp to  $\frac{1}{2}$  tsp per cup of rice.

Remember to use a pot with a tight fitting lid.