



Recipes by Peter

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## HOW TO COOK PERFECT RICE Ninja Speedi and Ninja Combi

I know it is a simple dish, that goes with so many things but cooking really good rice is a talent. Personally, I do not like gummy rice that sticks together, nor do I want rice that tastes like it is water-logged!

For me, I want fluffy rice where each piece of rice is on its own and not sticking together in a big lump – I hate that!

The trick to cooking great rice starts with rinsing (or washing) the rice in cool/cold water. Put the amount of rice you want to cook in a fine mesh strainer and rinse the rice with water. The water coming off the rice will look cloudy or milky. This is the starch coming off the rice. Continue rinsing the rice until the water runs clear.



Once the water is running clear you can set the strainer over a bowl and let the water continue to drain.

The next step for great rice is the ratio of rice, water, and salt.

For every one cup of rice, I use 2 cups of water. Be sure to use the **right measuring cups**. Use a DRY ingredient measuring cup for the rice and a wet/fluid measuring container for the water. If you use the same dry ingredient measuring cup for the water you will not have enough water and your water/rice ratios will be off – which equals rice that is not well-cooked.

If you are cooking 1 cup of rice, use **2** cups of water and use 1 teaspoon of salt in the water.

If you are cooking 2 cups of rice, use **4** cups of water. Increase salt by an additional 1/2 teaspoon.

If you are cooking 3 cups of rice, use 6 cups of water. Increase salt by an additional 1/2 teaspoon.

**Note:** you may need more salt at the end, just taste it and see, but you do need a bit of salt while the rice is cooking to give the rice some flavor.

I also use a little oil in the pan when I am cooking rice (maybe one Tablespoon) and I like to put a few pats of butter in the rice when the rice is finished cooking. This adds great flavor to the rice in my opinion.

## INGREDIENTS

- \* 1 Cup of Rice (White long grain, jasmine or basmati) rinsed until the water runs clear!
- \* 2 Cups of Water (use a fluid measuring cup.)
- \* 1 TBS of Oil in the Pan for the Cook
- \* 1 teaspoon of salt (you may need more salt at the end, just taste it and see, but you do need a bit of salt while the rice is cooking to give the rice some flavor.)
- \* 2-4 Tbs of Butter in the Cooked Rice (Optional)

I usually add some salt, pepper and garlic powder to the cooked rice, but this is optional.

## DIRECTIONS:

In the Ninja Combi or Speedi spray the cooking pan with a bit of non-stick spray and then pour the ingredients into the cooking pan.

If using the Ninja Combi I leave the cooking tray in place while cooking in the pan. Using the tray creates a bit of a lid and this helps the rice cook a bit better (in my opinion).

If using the Ninja Speedi you don't have a cooking tray so the actual lid of the unit will work.

On both units you will cook with the **STEAM** function.

The Ninja Combi pan is wider so if cooking one cup of rice the cooking time on the STEAM function will be 10 minutes.

If cooking 2 cups of rice (4 cups of water) the cooking time will be 12 minutes.

If cooking 3 cups of rice (6 cups of water) the cooking time will be 13-14 minutes.

After the cooking time has completed, stir the rice and then return the pan into the Combi for about 2 minutes. This allows for more steam to escape and for fluffier rice.

After the cooked rice has sat for a couple of minutes stir the rice again, add the butter pats if using, and stir the rice again so the butter melts into the rice.

If cooking with the Ninja Speedi the cooking time for one cup of rice (2 cups of water) is 13 minutes. After the cooking has completed, let the pan stay in the Speedi for about 2-3 minutes. This allows for more steam to escape and fluffier rice.

Enjoy!