

So you are the proud new owner of a
Pampered Chef
Rice Cooker Plus...

Now what are you going to do with it???

Why cook, of course!!

Tips ♦ Hints ♦ Recipes

Compliments of:
Webb Recipes for YOUR Kitchen!



♦ Use the **Rice Cooker Plus** for more than just rice.
You can use it to make Macaroni and Cheese, steamed vegetables, soups,
instant pasta and potatoes, pudding, oatmeal, cakes,
just about anything without worrying about it boiling over the microwave and making a mess.

Rice

1C Rice OR Wild Rice
2C Water

1. Place rice and water in **Rice Cooker Plus**. Attach both lids.
2. Microwave on high for 5 minutes.
3. Microwave on medium power for 15-18 minutes.

To make more rice, simply double or triple the water and the rice amounts. This rice cooker can easily make up to 3 cups of rice!

Creamy Rice Pudding

¾ cup uncooked long grain white rice
½ tsp **Pantry Korintji Cinnamon**
2 ½ cups water
1 cup half and half
¼ tsp salt
½ cup raisins (optional)
1 pkg vanilla instant pudding
1 cup milk

1. Combine rice, water and salt in **Rice Cooker Plus**. Cover and microwave for 15 minutes on medium and 10 minutes on high. Allow rice to stand for 5 minutes.
2. Meanwhile, in **Small Batter Bowl**, combine milk, half and half, pudding mix and cinnamon; whisk until smooth and beginning to thicken using **Stainless Steel Whisk**.
3. Remove cooker from microwave. Carefully remove lids, lifting away from you. Add pudding mixture and raisins, if desired; mix well using **Classic Scraper**. Makes 8 servings.
4. ENJOY!!!! I think it's served better hot, but try it both ways!

Quick Rice Pudding

1 tsp. flavoring
1 c. instant rice
1/4 tsp. salt
3 1/2 oz. pkg. instant vanilla pudding
1 c. raisins
Dash of cinnamon or nutmeg.

Place in the **Rice Cooker Plus**: Microwave for 9 minutes. Allow to set 2-3 minutes after removing from oven.

Bachelor's Rice Bowl

1 1/2 c. water
1 c. med. or long grain rice
1/4 c. chopped onion
1/4 c. diced carrot
1/4 c. diced sweet potato
1/4 c. fresh peas, fresh lima beans or diced jicama
1 tsp. vegetable oil
1/2 tsp. salt

Put vegetable oil in bottom of **Rice Cooker Plus**. Add salt. Then pour in rice and other ingredients except water. Stir dry mixture thoroughly, then add water. Cook for 15 minutes in microwave oven on high setting. 3 or 4 servings - 250 calories per serving.

Middle Eastern Rice & Lentils

3/4 c. coarsely chopped onion
1 T. favorite sauté liquid

3 1/2 c. broth or 3 1/2 c. water + 1 t. salt
3/4 c. uncooked rice
1/2 c. dried lentils, rinsed and picked over
1 c. diced, peeled baking potato
3/4 c. diced, peeled carrot
1/2 c. raisins

1/2 t. ground black pepper
1/2 t. ground cumin
1/2 t. ground cinnamon
1/8 t. ground cloves

1 c. diced red bell pepper
3/4 c. frozen green peas

1. In **Rice Cooker Plus** combine onion and sauté liquid. Microwave uncovered for 2-3 minutes, stirring once, until crisp-tender.

2. Add broth/water, rice, lentils, potato, carrot, raisins and spices. Cover with lid or vented plastic wrap. Micro on High for 18-20 minutes, stirring 3 times, until rice and lentils are almost tender (took longer for lentils).

3. Stir in bell pepper and peas. Cover and micro for 3-5 minutes more, or until the liquid is absorbed and the rice and lentils are tender. Let stand on heatproof surface for 5 minutes before serving

Mashed Potatoes – two different ideas!

Creamy One Pot Mashed Potatoes

****Uses the same amounts of potatoes, milk, and butter as your regular mashed potatoes!****

1. Peel and slice/cube potatoes as usual. Place in **Rice Cooker Plus**.

2. Add butter. (amount depends on your taste and the amount of spuds you use)

3. Add enough milk so that half of the potatoes are covered.

4. Microwave until potatoes are soft, about 10 minutes.

5. Mash with potato masher. Add more milk or butter if needed. Add salt/pepper/seasoning to taste.

Variations: Add 1-2 whole, peeled garlic cloves to peeled and cubed potatoes and cook as recipe directs. Add sour cream with seasonings.

Mashed potatoes are yummy!

Use the **Ultimate Mandoline** to slice potatoes and place them in the cooker. Fill about half way for a family of 4. Pour chicken, veggie stock, OR water over potatoes until almost covered. Put in the microwave about 10 minutes. Depending on the microwave, you may need to cook longer.

Mash potatoes by draining off stock into the **Easy Read Measuring Cup**. Add light margarine and begin to mash them using the **Mix & Masher** adding small amounts of stock to get the mashed potatoes into the correct consistency. Add salt and pepper to taste.

If you are not worried about your hips ☺ add butter and milk. If you like them whipped, you can do it right in the bowl. OPTIONS: Add freshly minced garlic, grated parmesan cheese from the micro plane, or even cheddar cheese from the cheese grater. You can go all out and add some sour cream too!

Another thing that is too delicious... take 2 cups of chicken stock and add 1/2 to 1 packet of Lipton Savory Herb and Garlic soup mix to the stock and then pour it over the potatoes. If it doesn't cover it, add more stock or water.

Chef's tip: for extra fluffy mashed potatoes, add just a pinch of baking soda while mashing them.

Molten Chocolate Lava Cake

One box of chocolate cake mix
ingredients to make the chocolate cake (from the back of the box)

One can of chocolate frosting

1. Empty cake mix and cake mix ingredients into **Rice Cooker Plus** and mix together.
2. Add ½ the can of frosting with **Small Scoop**.
3. Microwave for about 8-10 minutes or until a cake tester inserted into the center of the cake comes out clean.
Microwave time may vary.
You can use any kind of cake mix and frosting, but chocolate is my favorite!

Other Ideas:

- ramen noodles
- heat pie filling to make pies bake more quickly
- combine 1 pound cooked meat and favorite sauce (manwich, spaghetti, alfredo, etc) to heat quickly
- minute rice (use 50/50 water and rice, cook about 5 minutes, let sit 5-10 minutes – check microwave directions on box)
- noodle roni mixes
- rice a roni mixes
- mac n cheese
- heat soups

Microwave Cake in the Rice Cooker Plus

1. Start with a box cake mix, any flavor (Chocolate to make Chocolate Lava Cake, etc)
2. In the Rice Cooker Plus, put the cake mix, and all the ingredients listed on the box to make the cake. Using the whisk, mix it well.
3. Add 4-6 scoops of prepared canned icing using the Medium Scoop (more icing will make it gooier).
4. Put the lids on, and cook in the microwave for 9 minutes.
5. Carefully remove lids, put a dinner plate over the top and flip!
Depending on the cake mix used (white or yellow) you might need dress it up with some nuts, grated chocolate or coconut (only for appearance sake, since the cake will not brown)
6. Great served hot, with ice cream or whipped topping.
7. Makes approximately 12 servings.

Unless your dinner plate has edges, don't use them! I did the first time & the cake & icing went everywhere! Next time I used a simple additions medium plate & it contained everything. Also, it's best to wait about 10-15 minutes before you turn it out onto the plate. If you don't have a turntable in your microwave, you will want to rotate it a couple of times during cooking.

Warm Chocolate Hazelnut Cake

½ cup whole hazelnuts, toasted, divided

1 (13 oz.) container chocolate hazelnut spread (NUTELLA), divided
1 1/3 cup water
1/4 cup oil
3 eggs
1/4 tsp. Double Strength Vanilla
1 pkg. Devils Food cake mix
1/3 cup semi-sweet morsels, coarsely grated

Fruit optional for garnish

Toast hazelnuts in small Oval Baker. Microwave on HIGH for 3-4 minutes stirring after each 30 second interval. Cool. Rub nuts between damp paper towels to remove loosened skins. Discard skins.

Lightly brush bottom and sides of Rice Cooker with oil using the Pastry Brush. Coarsely grate 1/4 cup of hazelnuts with Deluxe Cheese Grater. Sprinkle nuts into Rice Cooker, turning to coat sides of cooker completely. Allow excess grated nuts to evenly coat bottom.

Place 3/4 cup of hazelnut spread in Batter Bowl. Microwave on HIGH 30-40 seconds or until slightly melted. Gradually add water, whisking with Stainless Steel Whisk. Add oil, eggs & vanilla, whisk until smooth. Add cake mix and coarsely grated chocolate morsels, whisk until smooth.

Pour batter into prepared cooker. DO NOT cover with lid. Microwave on HIGH for 9-11 minutes or until wooden pick comes out clean (may appear wet on top). Remove from microwave, and let stand 5 minutes.

Invert onto Simple Additions Medium Square Plate. Place remaining spread into Prep Bowl and microwave on HIGH 10-15 seconds or until melted. Drizzle over cake in circular pattern, coming down sides slightly. Coarsely chop remaining hazelnuts, and sprinkle over cake. You may “frost” grapes by coating with Karo syrup and rolling in sugar; garnish with grapes or other fresh fruit.