

# Cuisinart®

## INSTRUCTION & RECIPE BOOKLET



**Rice Cooker/Steamer**

**CRC-800**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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# IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces; use handles or knobs.
3. To protect against risk of electrical shock, do not immerse the Rice Cooker/Steamer housing in water or any other liquid. If housing falls into liquid, unplug the cord from outlet immediately. **DO NOT** reach into the liquid.
4. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the appliance to the nearest Cuisinart Repair Center for examination, repair or mechanical or electrical adjustment.
7. The use of attachments not recommended by Cuisinart may cause fire, electrical shock, or risk of injury.
8. Do not use outdoors or anywhere the cord or motor housing might come into contact with water while in use.
9. Do not use the Rice Cooker/Steamer for anything other than its intended use.
10. To avoid the possibility of the Rice Cooker/Steamer being accidentally pulled off work area, which could result in damage to it or in personal injury, do not let cord hang over edge of table or counter.
11. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surfaces, including a stove.
12. Extreme caution must be used when moving any appliance containing hot oil or other hot liquids.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Do not operate Rice Cooker/Steamer in water or under running water.
15. To reduce the risk of electric shock, cook only in removable container. Do not immerse the container in water.

# SAVE THESE INSTRUCTIONS

## FOR HOUSEHOLD USE ONLY

### SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks of becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised.

If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

### NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

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## INTRODUCTION

Cooking rice and steaming food has never been easier. All you have to do is fill the cooking bowl or steaming tray, and press the switch! When cooking cycle is complete, the temperature is automatically reduced to keep food warm until you're ready to eat. As always, cleanup is quick, because all removable parts are dishwasher-safe.

## PARTS AND FEATURES

### 1. Glass Lid w/Stainless Steel Rim and Steam Vent:

See-through glass lid allows you to view the rice while the steam vent helps to prevent splattering. Stainless steel rim accents complement any kitchen decor.

**2. Steaming Tray:** Allows you to steam a variety of foods while the rice is cooking.

**3. Cooking Bowl:** Nonstick coating prevents the rice from sticking to the bowl.

**4. Stainless Steel Housing:** Durable stainless steel construction makes cleanup easy.

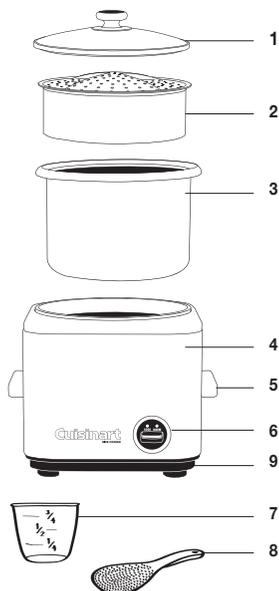
**5. Chrome-plated Handles:** Cool touch handles.

**6. "Cook" and "Warm" Indicator Switch:** LED lights on top of the switch indicate that the unit is in Cook or Warm mode.

**7. Measuring Cup:** Calibrated specifically for your Cuisinart® Rice Cooker/Steamer; allows you to measure the proper rice to water proportions with ease.

**8. Rice Paddle:** Allows you to fluff and scoop the rice out of the cooking bowl. Rice won't stick to the utensil.

**9. Retractable Cord Storage (not shown):** Convenient retractable cord storage.



## IMPORTANT GUIDELINES

- This appliance generates steam. Do not operate it without the lid in place.
- Do not use your Rice Cooker/Steamer under hanging wall cabinets; the escaping steam could cause damage.
- Do not use metal utensils. Metal utensils will damage the nonstick finish on inner cooking bowl.
- Do not plug in the cooker before rice and water have been added. Because the Rice Cooker/Steamer does not have an Off setting, the unit will automatically be in Warm mode immediately after the unit is plugged in.

## TIPS AND HINTS

- The Cuisinart® Rice Cooker/Steamer is a perfect appliance for a busy lifestyle and limited space. It will cook rices and grains perfectly with minimal fuss, taking up little counter space and leaving all your burners free for other tasks. Cleaning up the nonstick bowl is quick and easy and there is virtually no maintenance.
- Your rice cooker can be used for more than just plain old rice. It is a simple way to cook pilafs. Simply turn unit on and walk away — it will automatically switch to Warm when ready to serve.
- You can use your rice cooker to cook a combination of rice, grains and legumes at the same time. Follow our recipes for ideas and suggested amounts to use — let your imagination be your guide.
- Rinsing/washing rice: Generally the rule is to wash or rinse imported rice and not to wash or rinse domestic (grown in U.S.) rices, as they have been enriched with vitamins. To wash rice: place in a medium bowl and cover with water, swirl until the water appears chalky/cloudy, and drain in a fine mesh strainer. Repeat until water is clear (or nearly clear) when rice is covered and swirled. Rice aficionados will even wash domestic rice, as it removes the starches and reduces stickiness. If you follow a well-balanced diet, then the loss of these vitamins will not be detrimental. Do not wash your rice in the rice cooker bowl — if the outside of the bowl is wet when cooking, it may cause damage to your rice cooker.
- Some rices may call for a soaking period. This can be done in the rice cooker bowl prior to cooking.
- When cooking rice, boil it until it has absorbed all the liquid. At this time it is not quite done. Rice benefits from a "boil-steam" method of cooking. Allow your rice to rest on the Warm setting for 5 to 10 minutes before serving for best results. Do not remove the cover and peek.
- After rice rests for 5 to 10 minutes, open rice cooker cover and stir rice gently with rice paddle or a wooden spoon. If rice is not ready to serve, re-cover and let stand on Warm until ready.

- The rice cooker will switch to the Warm cycle when it has finished cooking. At this time, you may stir in chopped raw vegetables such as green onions, slivered snow peas, shredded carrots, or even grape tomatoes to add texture to the dish – they will warm while the rice is resting, and if served in 5 to 10 minutes will retain their unique texture.
- The rice cooker can be used to prepare commercially packaged pilafs, rice and grain mixes. Some packages will come with generic rice cooker instructions, or they may be found on the websites of the manufacturers. If the package has a sautéing step, do it right in the rice cooker bowl. Turn on, add specified amount of butter or oil, add rice/vegetables/meat and sauté according to package instructions, with the lid on. Add liquid and continue to cook. If the rice is too wet, allow it to remain on Warm for 15 to 20 minutes before serving. If it is too chewy, add up to ¼ cup more liquid and let stay on Warm until liquid is absorbed (about 15 to 20 minutes).
- When measuring rice with your rice cooker cup, level it off with a table knife or spatula as you would flour for baking.
- If desired, you may spray your rice cooking bowl with nonstick cooking spray, but this step is not necessary, as it has a nonstick coating.
- When rice is placed in the cooking bowl, level it off to a flat layer that covers the entire bottom of the bowl, to ensure that it cooks evenly.
- The water you use for cooking rice should be the same water that you drink. If you do not like the taste of your tap water, use bottled or filtered water. The taste of the water will affect the taste of the rice.
- For best results, use cold water. Cooking times will vary depending on the temperature of the water being used.
- Liquids other than water may be used to cook rice. Use low-fat, low-sodium meat or vegetable stocks/broths. Fish stock or clam broth may be used for seafood-flavored rice.
- One to two teaspoons of unsalted butter, olive, vegetable or nut oil will help keep grains of rice separate and prevent boiling over.
- If your recipe calls for salt, add and swirl in with the rice paddle or a wooden spoon after adding liquid — then level the rice as evenly as possible.
- The rice cooker can be used to steam vegetables, seafood and some meats while cooking the rice. Use our recipes as a guide, then create your own combinations.
- When steaming vegetables, clean them and trim to similar size. Follow Steaming Guide (page 7) for steaming vegetables alone. To steam vegetables while preparing rice, use steaming guide to time when to add vegetables to steaming tray.

Most vegetables can be added about 10 minutes before rice has finished cooking.

- When steaming meats such as poultry or sausage, cut all into small, similar sized pieces (such as “finger strips” or 1-inch slices). Arrange in a single layer in the steaming tray, which has been sprayed with cooking spray.
- When steaming shrimp, scallops and other seafood, arrange in a single layer in the steaming tray, which has been sprayed with cooking spray.
- When using your rice cooker, plug it in and arrange it on the counter away from the wall and not under hanging cabinets, to prevent steam damage.
- The steam vent in the cover should always be placed facing the back of the rice cooker. Lift the lid from the back to the front to prevent steam burns.
- One cup of uncooked rice makes approximately three cups of cooked rice.
- 1 rice cooker cup (filled to the top) = ¾ cup = 12 tablespoons

## ASSEMBLY INSTRUCTIONS

To use your Cuisinart® Rice Cooker/Steamer:

1. Carefully unpack the cooker.
2. Rinse the nonstick cooking bowl, steaming tray and lid in warm, soapy water. Rinse well and dry thoroughly.
3. Wipe all interior and exterior surfaces of the rice cooker base with a soft, damp cloth.
4. Place cooking bowl in base of unit.
5. Place steaming tray in cooking bowl with open part facing down.
6. Place the lid on top of the cooking bowl.
7. Do not plug in unit. Your rice cooker is now ready for use.

## OPERATION

### Cooking Rice

1. Make sure your Cuisinart® Rice Cooker/Steamer is unplugged.
2. Place cooking pot in the stainless steel housing.
3. Measure desired amount of raw rice with the measuring cup provided. Rinse rice if needed. See Guide for Cooking Rice (page 6) for rice-to-water ratios.
4. Choose one of the following ways to add water or stock for cooking:
  - a. Using the measuring cup provided for rice, measure the appropriate amount of water using standard liquid measuring cup. See Guide for Cooking Rice.
  - b. Using the water line inside the cooking pot, add water to the rice inside the bowl up to

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the proper water line. For example, if you added 2 cups of raw rice, add water to line 2 (white rice only).

5. Cover the cooking bowl with lid. Make sure the steam vent is facing toward the back of the unit.
6. Plug in unit.
7. Set to the cook position by pressing the switch down. The Cook LED light will be illuminated.
8. Rice cooker will heat and cook the rice. Cooking time will vary, depending on the amount and type of rice or grain being cooked.
9. Once the rice is cooked, the unit will automatically switch to the Warm setting and the Warm LED will be illuminated. The unit will stay in Warm mode until the unit is unplugged from the outlet.
10. For best texture, allow cooked rice to rest in Warm mode for 5 to 10 minutes.
11. Once you are ready to serve the rice, lift the lid away from you.
12. Fluff rice with paddle or utensil suitable for nonstick cookware.
13. Lift and remove cooking bowl from rice cooker using potholders.

### Cooking Rice and Steaming

1. Clean and prepare your vegetables, seafood, fish or poultry.
2. Follow steps 1 to 8 under the Cooking Rice section (page 4).
3. Fill the steaming tray with open end facing up.
4. Place the filled steaming tray on top of the cooking bowl at the appropriate time for food being steamed. See Steaming Guide (page 7), for approximate cooking times.
5. Place lid on top of the steaming tray.
6. When the appropriate cooking time has elapsed, unplug the unit.

### Steaming Only

1. Make sure unit is unplugged.
2. Fill cooking bowl with the suggested amount of water based on the Steaming Guide.
3. Fill the steaming tray with open end facing up.
4. Place the filled steaming tray on top of the cooking bowl.
5. Place lid on top of the steaming tray.
6. When water is completely evaporated, the unit will automatically switch to the Warm setting and the Warm LED will be illuminated. The unit will stay in Warm mode until the unit is unplugged from the outlet. Do not allow bowl to boil dry.
7. For best results, unplug unit immediately after the unit switches to Warm, to prevent over-cooking.

### Reheating Rice

1. Make sure unit is unplugged.
2. To reheat rice, add ¼ cup (4 tablespoons) of cold water per cup of cooked rice.
3. Stir to mix.
4. Place lid on top of the cooking bowl.
5. Plug in unit and set to the cook position by pressing the switch down. The Cook LED light will be illuminated.
6. Once the rice is cooked, the unit will automatically switch to the Warm setting and the Warm LED will be illuminated. The unit will stay in Warm mode until the unit is unplugged from the outlet.

## CLEANING AND CARE

1. Unplug your Cuisinart® Rice Cooker/Steamer and allow it to cool before cleaning.
2. Place cooking bowl, steaming tray and lid in the dishwasher or wash with warm, soapy water. If food sticks to the surface, fill with warm, soapy water and allow to soak before cleaning.
3. If scouring is necessary, use a nonabrasive cleanser or liquid detergent with a nylon pad or brush.
4. Wipe base of unit with a soft, damp cloth or microfiber towel. **NEVER IMMERSER BASE OF UNIT IN WATER.**
5. Make sure all parts are cool before storing. Store unit in a clean, dry place.

## COOKING CHARTS

### Guide for Cooking Rice (see chart, next page)

Cooking times will vary according to amount and temperature of cooking liquid.

The simplest way to cook long grain (converted) white rice is to place rice in cooking bowl and add liquid to appropriate line marking. For example, using the rice measuring cup provided, fill cooking bowl with 2 cups rice. Then, add water to the 2 cup water marking inside the bowl. If using 3 cups of rice, add water to the 3 cup water marking inside the pot. Do the same when using 4 to 8 cups of rice. Please note that preparing less than 2 cups of rice is not recommended.

For grains or brown and specialty rices, use the chart provided below. Note that you should not prepare these in amounts smaller or larger than stated in the chart.

All rice/grain is measured in the rice cooker cup. All water/liquid is measured in a standard liquid measuring cup.

## Guide for Cooking Rice

Rice/Grain	Serves	Amount Rice (in Rice Cooker Cups)	Amount Water/Liquid (in standard liquid measure cups)
Long Grain White	4	2	2½
Long Grain White	6	3	3½
Long Grain White	8	4	3¾
Long Grain White	10	5	4½
Long Grain White	12	6	5½
Long Grain White	16	8	7½
Medium Grain White	4	2	2
Medium Grain White	6	3	2¾
Medium Grain White	8	4	3½
Medium Grain White	10	5	4¼
Medium Grain White	12	6	5¼
Medium Grain White	16	8	7
Arborio	4	1	3¼
Brown Rice (med/long)	2-4	1	1¾
Brown Rice (med/long)	3-5	1½	2½
Wehani Rice	4	1	1⅞
Red Rice (Carmargue riz rouge; Bhutanese)	4	1	1¾
Red Rice (Carmargue riz rouge; Bhutanese)	6	1½	2⅔
Wild Pecan	4	7-oz. package	1¾
Wild Pecan	8	Two 7-oz. packages	3½
Black Rice (Forbidden)	4	1	1¾
Black Rice (Forbidden)	8	2	3½
Sushi (soak rice for 30 minutes before cooking)	makes about 5½ cups	3	2¼ cups water + 2 tablespoons Sake
Pearl Couscous (Israeli)	6	1½	3
Pearl Couscous (Israeli)	12	3	6
Polenta (Cornmeal)	4	1	3
Polenta (Cornmeal)	8	2	6
Oatmeal (Rolled Oats)	4	2	3
Oatmeal (Rolled Oats)	8	4	6
Oatmeal (Irish – soak overnight in water – cooking amount)	2 to 3	1	3
Oatmeal (Irish – soak overnight in the amount of cooking water)	4 to 6	2	6

## Guide for Steaming Vegetables, Poultry, Seafood and Hard-Cooked Eggs

Place indicated amount of water into the Cooking Bowl. The amount needed will vary according to the type of food being cooked. Arrange foods in a single layer in the steaming tray. Vegetables should be cut in similar sizes as indicated. Begin timing when unit is turned on. Cooking times are approximate and will yield cooked but crisp/tender vegetables. Add more time for more tender/softer vegetables or cut back on time for crispier vegetables to taste.

Rice cooker must be unplugged immediately after vegetables have finished cooking to prevent overcooking. If cooking vegetables over rice, use chart to determine approximately when to add steaming tray to rice cooker. Serve steamed vegetables immediately or plunge into ice water to stop cooking to use in salads and other cold preparations.

Food	Amount	Preparation	Water	Cooking Time (approximate)
Asparagus	8 ounces	3-inch cut	2 cups	9-10 minutes
Broccoli	8 ounces	1½-2" flowerets	2 cups	11 minutes
Carrots – baby	8 ounces	Whole	2 cups	15 minutes
Carrots – sliced	8 ounces	¼-inch slices	2 cups	15 minutes
Green beans	4 ounces	1 to 1½" slices	2 cups	8-9 minutes
Peas, snow	4 ounces	Whole, tipped and topped, strings removed	2 cups	11 minutes
Potatoes, new (1½" diameter)	8 ounces	Quartered	2 cups	23-24 minutes
Potatoes Yellow/Gold	12 ounces	¾-inch dice	2 cups	23-24 minutes
Sweet potatoes	8 ounces	Peeled, ½-inch dice	2 cups	18-19 minutes
Zucchini/ yellow squash	6 ounces	Halve lengthwise, ¾-inch slices	2 cups	11 minutes
Sweet potatoes	16 ounces	Peeled, ¾" cubes	2 cups	25 minutes
Poultry – chicken or turkey	8-16 ounces	Cut into similar size pieces, ½ x ½ x 3-inches	2 cups	15-20 minutes
Shrimp	Up to one pound	Peeled/unpeeled; may be seasoned with herbs or prepared seafood seasoning such as Old Bay® (spray steaming tray with cooking spray)	2 cups	12-15 minutes (will depend on size of shrimp)
Scallops	Up to one pound	Season as desired (spray steaming tray with cooking spray or line with leaf lettuce)	2 cups	10-15 minutes
Fin fish (salmon, haddock, cod, sea bass, etc.)	up to one pound	Cut into 1½-inch squares; arrange on lettuce leaves or parchment rounds in steaming tray	2 cups	10-15 minutes
Eggs, large	8	In shells	To one cup mark	21 minutes (place in ice water immediately to stop cooking)

## RECIPES

For all recipes in this Instruction & Recipe Booklet use the included Rice Cooker Measure Cup to measure the rice or grain. Use a standard liquid measure cup (1 cup = 8 ounces = 16 tablespoons) to measure all liquids. (This keeps your Rice Cooker Measure Cup dry for measuring dry rice/grain.)

The Rice Cooker Measure Cup =  $\frac{3}{4}$  cup standard dry measure or 12 tablespoons. Only white rices can be cooked to the maximum amount possible in the Rice Cooker (4 Rice Cooker cups/8 Rice Cooker cups). Do not cook more than the suggested amounts of other rices on the cooking chart, as the amount of liquid needed to cook larger amounts will boil over.

## SALADS

### Red Onion Vinaigrette

Makes  $\frac{7}{8}$  cup

- $\frac{1}{2}$  small red onion, peeled, cut into  $\frac{1}{2}$ -inch pieces (about 1 ounce)
- $1\frac{1}{2}$  teaspoons Dijon-style mustard
- 1 teaspoon sugar
- $\frac{1}{2}$  teaspoon kosher salt
- $\frac{1}{4}$  teaspoon freshly ground black pepper
- $\frac{1}{4}$  cup white balsamic vinegar (or use a fruit flavored vinegar)
- $\frac{1}{2}$  cup extra virgin olive oil

Place the red onion, mustard, sugar, salt, pepper, and vinegar in a food processor or blender; process until smooth. Add the oil and process until emulsified. Keep vinaigrette in a covered container in the refrigerator until ready to use. If vinaigrette separates, stir with a whisk to emulsify.

*Nutritional information per tablespoon:*  
Calories 71 (96% from fat) • carb. 1g • pro. 0g  
• fat 7g • sat. fat 1g • chol. 0mg • sod. 61mg  
• calc. 0mg • fiber 0g

## Konriko Wild Pecan® Rice Waldorf Salad

Konriko Wild Pecan® Aromatic Rice is a type of long grain rice. The nutty aroma and flavor are natural to the rice. We use the Wild Pecan® Rice here to make a Waldorf type salad with apples and dried cranberries. This naturally flavored rice makes a great side dish.

- 3 cups (Rice Cooker) Konriko Wild Pecan® Aromatic Rice\*
- $4\frac{1}{2}$  cups (standard liquid) water
- 2 shallots, peeled, finely chopped
- 4 teaspoons Dijon-style mustard
- $\frac{1}{2}$  teaspoon kosher salt
- $\frac{1}{2}$  teaspoon freshly ground black pepper
- 6 tablespoons sherry vinegar
- 6 tablespoons extra virgin olive oil
- 4 tablespoons vegetable oil
- 1 apple, such as Gala, Braeburn, Pink Lady, cored, cut into  $\frac{1}{4}$ -inch dice
- 1 cup dried cranberries or dried tart cherries
- $\frac{2}{3}$  cup chopped toasted pecans
- $\frac{1}{2}$  cup chopped red onion
- $\frac{1}{2}$  cup chopped celery

Place rice and water in cooking bowl and insert in Cuisinart® Rice Cooker/Steamer. Turn on and cook until water is absorbed; about 35 minutes. When unit switches to Warm, let stand 5 minutes. Spread on a baking sheet to cool.

While rice is cooking and cooling, prepare the vinaigrette. Place the shallots, mustard, salt, pepper and vinegar in a small bowl; stir with a whisk to blend. Add the oils and whisk until emulsified; reserve. When rice is cooled to room temperature, place in a large bowl. Add the diced apple, dried cranberries, chopped pecans, red onion, and celery; stir gently to combine. Pour the dressing over the salad and toss gently to coat and blend. Serve at room temperature. If not serving immediately, cover and refrigerate. Remove from refrigerator 30 minutes before serving.

\*Konriko Wild Pecan® Aromatic Rice can be found in most well-stocked grocery stores. Use four 7-ounce packages for the right amount for this recipe.

*Nutritional information per serving ( $\frac{1}{2}$  cup):*  
Calories 124 (57% from fat) • carb. 13g • pro. 1g  
• fat 8g • sat. fat 1g • chol. 0mg • sod. 81mg  
• calc. 6mg • fiber 1g

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## Yellow Rice and Black Bean Salad

This colorful salad is delicious with grilled seafood. Garnish with sliced avocado.

Makes 16 cups

- 2 cucumbers, peeled and seeded, cut into ¼-inch dice
- 2 teaspoons kosher salt, divided
- 2 teaspoons vegetable oil
- 2 teaspoons turmeric
- 1½ teaspoons ground cumin, divided
- 3 cups (Rice Cooker) long grain white rice
- 3 cups (standard liquid measure) water
- 2 cloves garlic, peeled, finely minced
- ¼ cup fresh lime juice
- 2 tablespoons rice vinegar
- ½ teaspoon ground coriander
- ½ teaspoon oregano
- ¾ cup extra virgin olive oil
- 2 cans (15 ounces each) black beans, rinsed and drained
- 2 cups diced (¼-inch) jicama
- 2 cups grape tomatoes, halved
- 1 cup chopped red bell pepper
- ½ cup chopped red onion
- 2-3 jalapeño peppers, stemmed, seeded, and finely chopped
- ½ cup chopped fresh cilantro

Place the diced cucumber in a strainer. Sprinkle with 1 teaspoon of the salt; toss to coat. Place strainer over a bowl to drain for 30 minutes.

Insert the cooking bowl in the Cuisinart® Rice Cooker/Steamer. Add oil, turmeric and cumin; cover and cook and 2 minutes. Add rice; stir to coat with oil and spices. Cover; cook 2 minutes. Stir in water and ½ teaspoon of the salt. Cover and turn on. Cook until liquid is absorbed, about 20 to 25 minutes. Spread the rice onto a baking sheet to cool.

Place minced garlic, lime juice, vinegar, coriander, oregano, the remaining salt and cumin in a small bowl; stir with a whisk to blend. Add olive oil and whisk until emulsified.

Place the cooled rice in a large bowl. Add the black beans, jicama, tomatoes, chopped red pepper, chopped onion, and chopped jalapeño. Stir gently to mix. Add the vinaigrette and chopped cilantro.

Stir gently to combine. Transfer to a decorative bowl to serve. If not serving immediately, cover

and refrigerate. Remove from refrigerator 30 minutes before serving.

*Nutritional information per serving (½ cup):*  
Calories 128 (39% from fat) • carb. 17g • pro. 3g  
• fat 6g • sat. fat 1g • chol. 0mg • sod. 88mg  
• calc. 18mg • fiber 2g

## Greek Rice Salad

Serve this salad as a side dish with grilled tuna, swordfish or lamb.

Makes about 16 cups

- 2 teaspoons extra virgin olive oil
- 2 cups (Rice Cooker) long grain white rice
- 1 cup (Rice Cooker) orzo
- 1 teaspoon salt
- 4½ cups (standard liquid measure) water
- 2 cloves garlic, minced
- 2 large tomatoes, seeded and chopped
- 1 large cucumber, seeded and chopped
- 1 medium red onion, peeled and chopped
- 1¼ cups crumbled feta cheese
- 1 cup pitted kalamata olives, halved
- 2 cans (15 ounces each) artichoke hearts, drained well and quartered
- ½ cup chopped fresh parsley
- 2 tablespoons fresh lemon juice
- 1 teaspoon oregano
- 1 teaspoon basil
- 1 teaspoon kosher salt
- 2 teaspoons freshly ground black pepper
- 6 tablespoons extra virgin olive oil

Place cooking bowl in Cuisinart® Rice Cooker/Steamer. Add olive oil. Cover and turn Rice Cooker on; wait 1 minute. Stir in rice and orzo. Cook for 2 minutes, stirring constantly. Add 1 teaspoon salt and water; sprinkle with minced garlic. Cover and cook until liquid is absorbed and cooker switches to Warm. Let stand on Warm for 5 minutes. Spread the rice/orzo onto a baking sheet to cool.

While the rice cooks, place the tomato, cucumber, feta, olives, artichokes, parsley, lemon juice, oregano, basil, 1 teaspoon kosher salt, pepper and olive oil in a large bowl; stir. When rice/orzo mixture is cooled, stir into the vegetable mixture. Chill one hour or longer before serving.

*Nutritional information per serving (¾ cup):*  
Calories 153 (50% from fat) • carb. 17g • pro. 3g  
• fat 8g • sat. fat 2g • chol. 6mg • sod. 555mg  
• calc. 54mg • fiber 1g

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## Forbidden Rice Salad

This black rice was once reserved only for the Emperor, forbidden to all others.

Makes about 3 cups (6 servings)

- ¾ cup (Rice Cooker) Forbidden Rice**
- ¾ cup (standard liquid measure) and 3 tablespoons water**
- 1 sweet potato (6 ounces), peeled and cut into ½-inch cubes**
- Miso Dressing (recipe follows)**
- 3 green onions (include 2-3 inches of green), trimmed and chopped**
- ¼ cup dried cranberries**
- 2 tablespoons toasted chopped pecans**

Rinse and drain rice. Place in cooking bowl. Add water; turn Rice Cooker/Steamer on. Place sweet potato cubes in steaming tray. After 10 minutes of cooking, lift lid and place steaming tray on top of Rice Cooker Bowl, then cover immediately. Continue to cook until Rice Cooker switches to Warm cycle. Let stand 5 minutes. Remove steamer tray. Transfer rice to large bowl. Add 2 tablespoons Miso Dressing and toss gently. Let cool 10 minutes.

Add cooled sweet potato, green onions, dried cranberries, chopped pecans, and 1 to 2 more tablespoons Miso Dressing. Toss gently to combine and coat evenly with dressing. Add more dressing to taste if desired.

*Nutritional information per serving (½ cup),  
made with 4 tablespoons dressing:  
Calories 138 (33% from fat) • carb. 23g • pro. 2g  
• fat 5g • sat. fat 1g • chol. 0mg • sod. 97mg  
• calc. 15mg • fiber 2g*

## Miso Dressing

Makes ½ cup

- 1 clove garlic, peeled and finely minced**
- ½ teaspoon dry mustard**
- ½ teaspoon ginger**
- ¼ cup fresh lemon juice**
- 1 tablespoon sherry vinegar**
- 3 tablespoons vegetable oil**
- 2 tablespoons yellow miso\***
- 1 teaspoon toasted sesame oil**

Place garlic, mustard, ginger, lemon juice and vinegar in a small bowl; stir with a whisk until emulsified. Add Miso and oil.

*Nutritional information per tablespoon:  
Calories 64 (81% from fat) • carb. 3g • pro. 1g  
• fat 6g • sat. fat 1g • chol. 0mg • sod. 184mg  
• calc. 5mg • fiber 0g*

\*Miso is available at Asian grocery stores and health food markets.

## Wheat Berry & Vegetable Salad

Makes 12 cups salad (24 servings)

- 2 cups (Rice Cooker) wheat berries\***
- 3 cups (standard liquid measure) water**
- ½ teaspoon kosher salt**
- 1⅓ cups cut corn (use frozen, thawed)**
- 1 cup (4 oz.) shredded zucchini**
- 1 cup chopped red bell pepper**
- ½ cup chopped green onion**
- ½ cup chopped sun-dried tomatoes**
- ½ cup Red Onion Vinaigrette (recipe, page 8)**
- ¼ cup chopped fresh parsley**

Soak the wheat berries in 2 inches of water for 1 hour. Drain and place in cooking bowl of Cuisinart® Rice Cooker/Steamer. Add water and ½ teaspoon salt. Turn on and cook until all water is absorbed and unit switches to Warm, about 40 minutes. Let stand 5 minutes. Spread out on a baking sheet to cool.

When wheat berries are cooled, place in a medium bowl with the corn, zucchini, red pepper, green onion, and sun-dried tomatoes. Toss gently to combine. Add 4 tablespoons of the dressing (cover and refrigerate remaining dressing for another use) and the parsley; toss to combine. If not serving immediately, cover and refrigerate. Remove from refrigerator 30 minutes before serving.

\*Wheat berries can be found in many well-stocked grocery stores, specialty food stores or health food stores. Wheat berries are whole unprocessed kernels of wheat. They can be cooked in cereals, pilafs and breads and add a nutty flavor. Wheat berries should be soaked prior to using to soften.

*Nutritional information per serving:  
Calories 110 (46% from fat) • carb. 15g • pro. 2g  
• fat 7g • sat. fat 1g • chol. 0mg • sod. 148mg  
• calc. 14mg • fiber 3g*

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## SIDE DISHES

### Curried Rice Pilaf with Apricots & Pine Nuts

Makes 8 cups (12 to 16 servings)

- 2**    **tablespoons unsalted butter**
- 1**    **cup chopped onion**
- 1**    **tablespoon curry powder**
- 1**    **teaspoon turmeric**
- 4**    **cups (Rice Cooker) long grain white rice**
- 4**    **cups (standard liquid measure) water**
- 2**    **teaspoons kosher salt**
- 1**    **cup slivered dried apricots**
- ¼**    **cup toasted pine nuts**

Place the cooking bowl in the Cuisinart® Rice Cooker/Steamer. Add the butter, cover and turn on; wait 2 minutes. Add the chopped onion, curry powder and turmeric to the melted butter; stir with rice paddle to coat. Cover and cook 5 minutes. Stir in the rice, water and salt. Top with the slivered apricots. Cover and reset Rice Cooker to On. Cooking time will be approximately 25 minutes, then the Rice Cooker will switch to Warm. Let stand 5 to 10 minutes on Warm (or longer) before serving. Fluff with rice paddle and transfer to a warm serving bowl. Sprinkle with toasted pine nuts just before serving.

*Nutritional information per serving (based on 16 servings):*  
Calories 161 (15% from fat) • carb. 33g • pro. 3g  
• fat 3g • sat. fat 1g • chol. 4mg • sod. 170mg  
• calc. 10mg • fiber 2g

### Brown, Wehani & Wild Rice Pilaf

Makes 4 cups (8 servings)

- 2**    **tablespoons unsalted butter**
- ¼**    **cup minced celery**
- ¼**    **cup minced shallot**
- 1½**    **cups (Rice Cooker) long grain brown rice**
- 1**    **cup (Rice Cooker) wehani rice**
- ½**    **cup (Rice Cooker) wild rice**
- 1**    **teaspoon herbs de Provence**
- ⅓**    **cup (standard liquid measure) dry white vermouth or dry white wine**
- 2¼**    **cups (standard liquid measure) chicken stock (low-sodium)**
- 2¼**    **cups (standard liquid measure) water**

- 1**    **cup dried cranberries**
- 4**    **green onions, trimmed and chopped (include several inches of green)**
- ⅔**    **cup chopped toasted pistachios**

Place cooking bowl in Cuisinart® Rice Cooker/Steamer. Place butter in bowl. Cover and turn on; cook 2 minutes. Add celery and shallot to melted butter; stir with rice paddle. Cover; cook 2 minutes. Add three rices and herbs de Provence; stir to coat with butter, using rice paddle. Add wine; stir. Cover and cook 3 minutes. Add chicken stock and water; stir. Cover; turn on and cook until liquid is absorbed, about 45 to 50 minutes – unit will then switch to Warm. Sprinkle the dried cranberries and chopped green onions on top of the rice. Cover and let stand 5 minutes. Stir in half the chopped toasted pistachios. Transfer to a warmed serving bowl and top with remaining pistachios. Serve immediately.

*Nutritional information per serving:*  
Calories 134 (18% from fat) • carb. 23g • pro. 4g  
• fat 3g • sat. fat 1g • chol. 5mg • sod. 264mg  
• calc. 16mg • fiber 2g

### Brown Rice and Lentil Pilaf

Makes 4 cups (8 servings)

- 1**    **tablespoon extra virgin olive oil**
- ¼**    **cup chopped carrots**
- ¼**    **cup chopped mushrooms**
- ¼**    **cup chopped shallots**
- 2**    **cups (Rice Cooker) long grain brown rice**
- ⅔**    **cup (Rice Cooker) brown lentils**
- 1**    **teaspoon thyme**
- 2¼**    **cups (standard liquid measure) chicken stock**
- 1½**    **cups (standard liquid measure) water**

Place cooking bowl in Cuisinart® Rice Cooker/Steamer. Add olive oil. Cover and turn on; let heat for 1 minute. Add carrots, mushrooms and shallots to bowl; stir, using rice paddle to coat with oil. Cover and cook for 3 minutes (Rice Cooker will shut off). Stir in rice, lentils and thyme. Add stock and water; stir, using rice paddle. Cover and turn on. Cooking time will be approximately 30 minutes. The Rice Cooker will then switch to Warm. Let stand 5 to 10 minutes (or longer) on Warm before serving. Fluff with rice paddle and transfer to a warm serving bowl.

*Nutritional information per serving:*  
Calories 185 (14% from fat) • carb. 34g • pro. 6g  
• fat 3g • sat. fat 0g • chol. 0mg • sod. 332mg  
• calc. 20mg • fiber 3g

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## Confetti Pilaf

This mixture of wheat berries and brown and wild rice is finished off with green peas and chopped red bell pepper – the look is wonderfully full of color, and the pilaf is perfect with grilled chicken or fish.

Makes 8 cups (16 servings)

- 1 cup (Rice Cooker) wheat berries\* (not cracked wheat or bulgur) boiling water
- 2 teaspoons unsalted butter
- 2 teaspoons extra virgin olive oil
- 6 tablespoons finely chopped onion or shallot
- ¼ cup finely chopped carrot
- 1½ cups (Rice Cooker) long grain brown rice
- ½ cup (Rice Cooker) wild rice
- 1 teaspoon marjoram
- 3 cups (standard liquid measure) low-sodium chicken stock
- 2¼ cups (standard liquid measure) water
- 1 teaspoon kosher salt
- 1½ cups frozen baby peas, thawed
- 1 cup chopped red bell pepper
- 4 green onions, trimmed (include 2-3 inches of green), chopped
- 1 teaspoon freshly ground pepper

Place the wheat berries in a heatproof bowl and cover with 2 inches of boiling water. Let stand 1 hour to soften. Drain.

Insert the cooking bowl in the Cuisinart® Rice Cooker/Steamer. Place the butter and olive oil in the bowl; cover and turn on. Heat for 1 minute. Add chopped onion and carrot; stir, cover, and cook 2 minutes. Add drained wheat berries, brown rice, wild rice, and marjoram; stir to coat. Cover; cook 2 minutes. Add chicken stock, water and salt; stir. Cover and cook until liquid is absorbed and Rice Cooker switches to Warm, about 50 minutes. When Rice Cooker switches to Warm, add the thawed peas, chopped red pepper and green onions. Cover and let stand 5 minutes. Add ground pepper; toss gently to combine. Transfer to a warm bowl to serve. Serve hot.

\*See note about wheat berries on page 10.

*Nutritional information per serving:*  
Calories 108 (16% from fat) • carb. 19g • pro. 3g  
• fat 2g • sat. fat 0g • chol. 1mg • sod. 197mg  
• calc. 13mg • fiber 3g

## Creamy Parmesan Risotto with Asparagus

Use vegetable stock to make this a vegetarian dish.

Makes 6 cups (serves 12 as a side dish, 8 as a first course, 4 as an entrée)

- cooking spray
- 8 ounces asparagus, peeled, cut into 1-inch pieces
- 2 teaspoons unsalted butter
- 2 teaspoons extra virgin olive oil
- ⅔ cup finely chopped onion or shallot
- ⅔ cup finely chopped carrot
- 2 cups (Rice Cooker) Arborio rice
- ⅔ cup dry white wine or vermouth
- 6 cups (standard liquid measure) water, chicken or vegetable stock (may mix)
- ½ cup heavy cream
- ½ cup freshly grated Parmesan cheese
- ¼ teaspoon ground white pepper

Lightly coat the steaming tray of the Cuisinart® Rice Cooker/Steamer with cooking spray. Place asparagus in steaming tray; reserve.

Place the butter and olive oil in the cooking bowl of the Cuisinart® Rice Cooker/Steamer. Cover, turn on and wait one minute. Stir in the chopped onion and carrot and cover; cook 1 minute. Add the rice; stir to coat completely. Cover and cook 2 minutes. Stir in the wine; cover. Cook 2 to 3 minutes, until the wine is completely absorbed. Add the water or stock; stir. Cover and cook for 25 minutes, stirring 2 or 3 times during cooking. Place the asparagus filled steaming tray on the cooking bowl and cover. Cook until the Rice Cooker switches to Warm, about 5 minutes longer. When Rice Cooker switches to Warm, stir in the heavy cream, Parmesan, and white pepper. Replace the steaming tray over the cooking bowl and let stand on Warm for 5 to 10 minutes. Stir the steamed asparagus into the risotto. Serve hot.

*Nutritional information per serving (based on 12 servings):*  
Calories 110 (37% from fat) • carb. 11g • pro. 4g  
• fat 4g • sat. fat 2g • chol. 11mg • sod. 334mg  
• calc. 66mg • fiber 1g

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## ENTRÉES

### Sun-Dried Tomato Pearl Couscous

Makes 4 cups (8 servings)

- 2**    **teaspoons extra virgin olive oil**
- 6**    **tablespoons finely chopped onion  
or shallot**
- 2**    **cups (Rice Cooker) pearl couscous  
(also known as Israeli couscous)\***
- 1½**   **cups (standard liquid measure)  
low-sodium chicken stock**
- 1½**   **cups (standard liquid measure) water**
- ½**    **teaspoon kosher salt**
- ½**    **cup chopped sun-dried tomatoes  
(not oil-packed)**
- 1**    **teaspoon basil**
- 2**    **tablespoons chopped toasted pine nuts**

Insert cooking bowl in Cuisinart® Rice Cooker/ Steamer. Add oil, cover and turn on; heat 1½ minutes. Stir in chopped onion. Cover and cook 1 minute. Add couscous to bowl. Stir, using rice paddle, for 1 to 2 minutes. Add chicken stock, water and salt; stir. Add sun-dried tomatoes and basil. Cover and cook until liquid is absorbed, about 20-25 minutes. Rice Cooker will switch to Warm.

Let stand 5 minutes or hold on Warm until ready to serve. Transfer to a warm bowl and sprinkle with chopped toasted pine nuts to serve.

\*Pearl or Israeli couscous can be found in well-stocked grocery stores or in specialty food stores.

*Nutritional information per serving:*  
Calories 83 (26% from fat) • carb. 13g • pro. 3g  
• fat 3g • sat. fat 0g • chol. 0mg • sod. 228mg  
• calc. 12mg • fiber 1g

### Saffron Risotto with Snow Peas

Makes 4 cups (8 entrée servings or 12 side dish servings)

- 4½**   **cups (standard liquid measure) water**
- ½**    **teaspoon saffron threads**
- 1**    **tablespoon extra virgin olive oil**
- 1**    **tablespoon unsalted butter**
- ¼**    **cup minced carrot**
- ¼**    **cup minced celery**
- ¼**    **cup minced shallot**
- 1½**   **cups (Rice Cooker) Arborio rice**
- 6**    **tablespoons dry white vermouth or  
other dry white wine (not Chardonnay)**
- 1**    **teaspoon kosher salt**
- 1½**   **cups shredded snow peas**

Heat the water until simmering (may be done on stovetop or in microwave). Stir in saffron threads; reserve.

Insert the cooking bowl in the Cuisinart® Rice Cooker/Steamer. Place the olive oil and butter in the bowl, cover and turn Rice Cooker on.

Heat olive oil and butter for 1 minute. Add the minced carrot, celery and shallot. Cover and cook 2 minutes. Stir in Arborio rice; cover and cook 2 minutes. Stir in wine; cover and cook 3 minutes.

Stir in saffron infused water and salt. Cover and cook until the Rice Cooker switches to Warm, about 28 to 29 minutes. Lift lid, stir with rice paddle and cover again, two or three times while cooking. Add snow peas to the Rice Cooker on top of the risotto; cover and let stand 5 minutes. Stir snow peas into risotto and transfer to a warm serving bowl. Serve immediately.

*Nutritional information per serving (based on 12 servings):*  
Calories 89 (32% from fat) • carb. 12g • pro. 2g  
• fat 3g • sat. fat 1g • chol. 4mg • sod. 190mg  
• calc. 21mg • fiber 1g

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## Creamy Fontina Risotto with Mushrooms

This creamy risotto makes a marvelous side dish or can be served as a first course.

Makes 6 cups (serves 12 as a side dish, 8 as a first course)

- 5      **teaspoons unsalted butter, divided**
- 5      **teaspoons extra virgin olive oil, divided**
- $\frac{2}{3}$      **cup finely chopped onion or shallot**
- 2      **cups (Rice Cooker) Arborio rice**
- $\frac{3}{4}$      **cup dry white vermouth or other dry white wine (not Chardonnay)**
- 6      **cups (standard liquid measure) low-sodium chicken broth**
- 12     **ounces shiitake mushrooms, tough stems removed, thinly sliced**
- $\frac{1}{2}$      **teaspoon thyme**
- 6      **ounces shredded fontina cheese**
- 1      **teaspoon freshly ground pepper**  
**chopped fresh thyme and Italian parsley as garnish, optional**

Place 3 teaspoons each of the butter and olive oil in the cooking bowl of the Cuisinart® Rice Cooker/Steamer. Cover, turn on, and wait one minute. Stir in the chopped onion and cover; cook 1 minute. Add the rice; stir to coat completely. Cover and cook 2 minutes. Stir in the wine; cover. Cook 2 to 3 minutes until the wine is completely absorbed. Add the chicken stock; stir.

Cover and cook until Rice Cooker switches to Warm, about 35 to 40 minutes, stirring 2 or 3 times during cooking.

While the risotto is cooking, heat the remaining butter with the remaining oil in a 10-inch nonstick skillet over medium high heat. When bubbling, add the mushrooms, stir to coat, and cook, stirring now and then until the mushrooms are golden and slightly crispy.

When Rice Cooker switches to Warm, stir in the shredded fontina, cooked shiitakes and ground pepper. Serve risotto hot. May be garnished with chopped fresh thyme and parsley, if desired.

*Nutritional information per serving (½ cup):*

Calories 207 (34% from fat) • carb. 26g • pro. 6g • fat 8g  
• sat. fat 4g • chol. 21mg • sod. 117mg  
• calc. 86mg • fiber 1g

## Red Beans & Rice

This version of the traditional long-cooking New Orleans dish can be made in less than 30 minutes in the Cuisinart® Rice Cooker/Steamer.

Makes 8 cups

- 8      **ounces smoked chicken or turkey andouille sausage\***  
**cooking spray**
- 2      **cans (15 ounces each) red beans, rinsed and drained**
- 2      **teaspoons good quality olive oil**
- 6      **tablespoons finely chopped onion**
- 4      **tablespoons finely chopped celery**
- 6      **tablespoons finely chopped green bell pepper**
- 2      **cloves garlic, finely chopped**
- 2      **cups (Rice Cooker) long grain rice**
- 1      **teaspoon thyme**
- 1      **bay leaf**
- 3      **cups (standard liquid measure) chicken stock**
- 6      **tablespoons chopped Italian parsley Tabasco® or other hot sauce**

Divide the sausage in half. Finely chop half the sausage; cut the remaining sausage into ½-inch pieces. Lightly coat the interior of the steaming tray with cooking spray. Place the red beans and sliced sausage into the steaming tray; reserve.

Insert the cooking bowl into the Cuisinart® Rice Cooker/Steamer. Place the olive oil in the bowl, cover, and turn on for 1 minute. Add the onion, celery, bell pepper, and garlic; stir to coat with oil. Cover and cook 3 to 4 minutes. Stir in the rice and thyme. Stir until rice is opaque, 3 to 4 minutes. Tuck in the bay leaf and add the chicken stock. Place the filled steaming tray on the bowl; cover. Turn the Rice Cooker on and cook until it switches to Warm, about 20 to 25 minutes. Let stand at Warm for 5 minutes. Transfer beans and sausage to a medium bowl; add cooked rice mixture to the same bowl. Remove and discard bay leaf. Gently toss rice mixture with beans and sausage. Add parsley and toss to combine. Transfer to a warmed bowl to serve. Serve with hot sauce if desired.

\*Smoked chicken or turkey andouille sausage has much less fat than traditional pork andouille. It can be found in many well-stocked grocery stores. Smoked turkey kielbasa can be substituted.

*Nutritional information per serving (½ cup):*

Calories 265 (14% from fat) • carb. 43g • pro. 13g  
• fat 4g • sat. fat 1g • chol. 18mg • sod. 453mg  
• calc. 43mg • fiber 5g

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## “Not” Fried Rice

A quick and healthy version of that carry-out favorite.

Makes 8 cups

- cooking spray**
- 6 ounces chicken tender, cut into ¼-inch pieces**
  - 1 teaspoon sesame oil**
  - 16 medium shrimp, peeled, deveined, cut in half lengthwise**
  - 2 tablespoons soy sauce (can use low-sodium)**
  - 2 teaspoons rice vinegar**
  - ½ teaspoon sugar**
  - ½ teaspoon freshly ground black pepper**
  - 2 teaspoons vegetable oil**
  - ½ ounce Canadian bacon or ham, cut into ¼-inch pieces**
  - ¼ cup finely chopped onions**
  - ¼ cup finely chopped carrots**
  - 2 tablespoons chopped mushrooms**
  - 1 clove garlic, finely chopped**
  - 2½ cups (Rice Cooker) basmati rice**
  - 3½ cups (standard liquid measure) low-sodium chicken stock**
  - ⅔ cup frozen peas, thawed**
  - ½ cup julienned red bell pepper (1 x ⅛" pieces)**
  - 4 green onions, trimmed and chopped (include 2-3 inches of green)**
  - 1 cup mung bean sprouts**

Lightly coat the steaming tray with cooking spray. Place the chicken in a small dish and drizzle with half the sesame oil; stir to coat. Place in the steamer tray to one side in a single layer. Repeat with the shrimp. Reserve.

In a small bowl, combine the soy sauce, rice vinegar, sugar, and pepper. Stir until sugar dissolves; reserve.

Insert the cooking bowl into the Cuisinart® Rice Cooker/Steamer. Add the oil; cover and turn on for 1 minute. Add the Canadian bacon, chopped onions, carrots, mushrooms, and garlic. Stir to coat with oil. Cover and cook 4 to 5 minutes. Add the rice; stir to coat. Add the stock, cover and cook. After rice has cooked for 15 minutes, place the steaming tray over the cooking bowl and cover. Continue to cook until Rice Cooker switches to Warm. Using protective potholders, lift off steaming tray. Add the peas, red pepper and green onions to the bowl on top of the rice – do not stir. Replace the steaming tray on top of

the cooking bowl and cover. Let stand 5 minutes. Transfer the rice and vegetables to a medium bowl, along with the steamed chicken and shrimp and mung bean sprouts. Drizzle the soy mixture over the rice and stir to combine. Serve immediately.

*Nutritional information per serving (based on 8 servings):*  
Calories 286 (12% from fat) • carb. 42 g • pro. 20g  
• fat 4g • sat. fat 1g • chol. 75mg • sod. 566mg  
• calc. 41mg • fiber 2g

## Mexican Rice & Shrimp

Makes 6 entrée servings

- 2 teaspoons extra virgin olive oil**
- ¼ cup red onion**
- 2 cloves garlic, chopped**
- 1½ teaspoons oregano**
- ½ teaspoon ground coriander**
- ½ teaspoon ground cumin**
- ½ teaspoons kosher salt**
- ½ teaspoons turmeric**
- 2 cups (Rice Cooker) long grain white rice**
- 3 cups (standard liquid measure) water**
- 2 cans (15 ounces each) diced tomatoes, drained – discard liquid**
- 24 ounces shrimp, peeled, deveined, halved lengthwise**
- 1⅓ cups frozen thawed peas**
- 4 green onions, chopped**
- 2 jalapeño peppers, stemmed, seeded, and chopped**

Place cooking bowl in Cuisinart® Rice Cooker/Steamer. Add olive oil. Cover and turn on; let heat for 1 minute. Add red onion, garlic, oregano, coriander, cumin, salt, and turmeric to bowl; stir, using wooden spoon, to coat with oil. Cover and cook for 1 minute. Add rice, stir and cook for 2 minutes. Add water; stir. Add drained diced tomatoes on top of rice – do not stir in. Cover and turn on.

Lightly coat the interior of the steaming tray with cooking spray. Place shrimp in steaming tray. After 10 minutes, place steaming tray on cooking bowl; cover. Cook until Rice Cooker switches to Warm. Place the peas, green onions and jalapeño pepper on top of the rice. Cover and let stand on Warm for 5 minutes.

To serve, fluff with rice paddle and stir in vegetables. Transfer to top with steamed shrimp. Garnish with sliced avocado and serve with a wedge of lemon or lime.

*Nutritional information per serving:*  
Calories 350 (9% from fat) • carb. 49g • pro. 29g  
• fat 3g • sat. fat 1g • chol. 221mg • sod. 485mg  
• calc. 108mg • fiber 4g

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## Couscous with Shrimp & Scallops

Easy enough to be a weeknight entrée.

Makes 4 entrée servings

- 12 ounces shrimp, peeled, deveined, cut in half lengthwise**
- 12 ounces bay scallops**
- 1 tablespoon extra virgin olive oil, divided cooking spray**
- 2 shallots, peeled, minced**
- 2 cloves garlic, minced**
- 2 teaspoons thyme**
- 2 cups (Rice Cooker) pearl couscous (also known as Israeli couscous)\***
- 1½ cups (standard liquid measure) chicken or vegetable stock**
- 1½ cups (standard liquid measure) water**
- ½ teaspoon kosher salt**
- ½ cup chopped green pepper**
- ½ cup chopped red bell pepper**
- ¼ cup chopped fresh parsley**
- 2 teaspoons finely chopped lemon zest**
- lemon wedges**

Place shrimp and scallops in a small bowl. Add 2 teaspoons of the olive oil and toss to coat. Lightly coat the interior of the steaming tray with cooking spray. Place the shrimp and scallops in the steaming tray; reserve.

Insert cooking bowl in Cuisinart® Rice Cooker/Steamer. Add remaining oil, cover, and turn on; heat 1½ minutes. Stir in shallots, garlic and thyme. Cover and cook 1 minute. Add couscous to bowl. Stir for 1 to 2 minutes. Add stock, water and salt; stir. Cover and cook for 7 minutes. Place steaming tray over bowl and continue to cook until Rice Cooker switches to Warm. Stir green and red peppers, parsley and lemon zest into couscous. Cover and let stand on Warm for 5 minutes. To serve, stir steamed shrimp and bay scallops into hot couscous. Garnish with lemon wedges.

\*Pearl or Israeli couscous can be found in well-stocked grocery stores, or in specialty food stores.

*Nutritional information per serving:*  
Calories 318 (19% from fat) • carb. 26g • pro. 37g  
• fat 7g • sat. fat 1g • chol. 194mg • sod. 691mg  
• calc. 85mg • fiber 2g

## Risi e Bisi with Shrimp

The traditional Venetian comfort food, Rice and Peas, is taken a step further and garnished with steamed shrimp to make it a complete meal.

Makes 4 entrée servings

- 1 pound shrimp, peeled, deveined, halved lengthwise**
- 4 teaspoons extra virgin olive oil, divided cooking spray**
- 2 teaspoons unsalted butter**
- ⅔ cup finely chopped onion**
- ⅔ cup finely chopped celery**
- 2 cups (Rice Cooker) Arborio rice**
- 6 tablespoons dry white wine or vermouth**
- 6 cups (standard liquid measure) chicken or vegetable stock (may use half water)**
- 2½ cups fresh or frozen thawed peas**
- ½ cup freshly grated Parmesan cheese**

Place shrimp in a small bowl and drizzle with 1 teaspoon of the olive oil. Toss to coat. Lightly coat the steaming tray with cooking spray. Arrange shrimp in steaming tray; reserve.

Place remaining olive oil and butter in the cooking bowl of the Cuisinart® Rice Cooker/Steamer. Cover, turn on, and wait one minute. Stir in the chopped onion and celery and cover; cook 1 minute. Add the rice; stir to coat completely. Cover and cook 2 minutes. Stir in the wine; cover. Cook 2 to 3 minutes until the wine is completely absorbed. Add the stock; stir. Cover and cook for 22 minutes, stirring 2 or 3 times during cooking. After 22 minutes, place steaming tray over cooking bowl and cover. Continue to cook until Rice Cooker switches to Warm, about 8 to 10 minutes longer. Add peas to cooking bowl. Cover and let stand on Warm for 5 to 10 minutes.

Just before serving, stir peas and steamed shrimp along with half the Parmesan into the cooked rice. Serve in warm bowls and top with remaining Parmesan.

*Nutritional information per serving:*  
Calories 440 (23% from fat) • carb. 40g • pro. 20g  
• fat 11g • sat. fat 4g • chol. 237mg • sod. 1175mg  
• calc. 198mg • fiber 5g

# Lemon-Thyme Brown Rice & Salmon

Nutritional information per serving:  
Calories 435 (31% from fat) • carb. 45g • pro. 30g  
• fat 15g • sat. fat 4g • chol. 76mg • sod. 406mg  
• calc. 53mg • fiber 3g

Turn this into a vegetarian entrée by substituting canned chickpeas (rinsed and drained) for the salmon.

Makes 4 entrée servings

- cooking spray**
- 3-4 lettuce leaves (use leaf lettuce, not iceberg)**
- 1¼ pounds boneless, skinless salmon fillet\*, cut into 4 equal fillets**
- 2 sprigs fresh thyme**
- 1 tablespoon unsalted butter**
- 4 tablespoons finely chopped onion**
- 2 cloves garlic, minced**
- 1½ cups (Rice Cooker) brown rice, rinsed and drained**
- 4 teaspoons finely chopped lemon zest, divided**
- 1 teaspoon dill**
- 1 teaspoon kosher salt**
- 3½ cups (standard liquid measure) water (or half water, half chicken stock)**
- ½ cup halved grape tomatoes**
- ½ cup chopped green pepper (½-inch dice)**
- ½ cup chopped red bell pepper (½-inch dice)**
- lemon wedges/lemon slices**

Lightly coat the steamer insert with cooking spray. Line with lettuce leaves. Arrange the salmon fillets in the lettuce-lined steamer insert in a single layer and top with fresh thyme sprigs; reserve.

Place cooking bowl in Cuisinart® Rice Cooker/Steamer. Add butter. Cover and turn on, let heat for 30 to 40 seconds. Stir in onion and garlic; cover and cook 30 seconds. Add rinsed and drained rice, 2 teaspoons lemon zest, salt and dill. Stir to coat. Add water. Cover and cook for 40 minutes. Place filled steamer insert above rice and cover. Continue to cook until Rice Cooker switches to Warm setting, about 10 to 12 minutes longer. Place tomatoes and peppers on top of rice and let stand on Warm for 10 minutes. To serve, stir tomatoes and peppers into rice. Place rice mixture on warmed plates and top with a steamed salmon fillet. Sprinkle with remaining lemon zest and serve with a wedge of lemon.

\*You may use sea scallops in place of the salmon. Remove the tough muscle from the side of each scallop and toss scallops in 2 teaspoons of olive oil.

# Teriyaki Steamed Chicken with Cranberry Wild Rice

You may substitute turkey cutlet or tenderloin for the chicken.

Makes 4 entrée servings

- 2 tablespoons light soy sauce**
- 2 tablespoons honey**
- 4 teaspoons dry sherry**
- 1 clove garlic, peeled, finely minced**
- 1 teaspoon powdered ginger**
- 1 tablespoon vegetable oil**
- 2 tablespoons finely minced green onion**
- 1 pound boneless, skinless chicken breast**
- cooking spray**
- 1½ cups (Rice Cooker) wild rice**
- 3 cups (standard liquid measure) chicken stock**
- ¾ cup water**
- 1 teaspoon kosher salt**
- 1 cup dried cranberries**
- 6 green onions, very thinly sliced**
- 2 tablespoons minced jalapeño pepper**

Place the soy, honey, sherry, garlic, ginger, oil, and green onion in a small bowl. Whisk to blend. Cut the chicken into “finger” sized pieces, about ½-inch thick and 3 inches long. Stir the chicken into the teriyaki marinade and let stand for 15 minutes.

Lightly coat both the steaming tray and cooking bowl with cooking spray. Place the bowl in the Cuisinart® Rice Cooker/Steamer. Place the rice in the bowl. Add the stock, water and salt; stir. Cover and turn on. Cook for 50 minutes. Drain the chicken and place in prepared steamer tray; discard marinade. After rice has cooked for 50 minutes, place the steaming tray over the cooking bowl and cover. Cook for an additional 12 to 15 minutes, until the Rice Cooker switches to Warm. When Rice Cooker switches to Warm, place the dried cranberries, green onions and minced jalapeño peppers on top of the rice. Cover and let stand on Warm for 10 minutes.

To serve, stir rice to blend in cranberries, green onions and jalapeño. Transfer to warmed plates and top with steamed teriyaki chicken fingers.

*Nutritional information per serving:*  
Calories 546 (13% from fat) • carb. 74g • pro. 44g  
• fat 8g • sat. fat 2g • chol. 87mg • sod. 786mg  
• calc. 36mg • fiber 6g

## Jambalaya with Sausage & Shrimp

Makes 4 cups

- 4 ounces smoked chicken or turkey andouille sausage\***
- cooking spray**
- 8 ounces shrimp, peeled, deveined, cut in half lengthwise**
- 1 teaspoon good quality olive oil**
- ½ cup finely chopped onions**
- ¼ cup finely chopped celery**
- 3 tablespoons chopped green bell pepper (¼-inch chop)**
- 3 tablespoons chopped red bell pepper (¼-inch chop)**
- 1 clove garlic, finely chopped**
- 1½ cups (Rice Cooker) long grain rice**
- 1 teaspoon thyme**
- ½ teaspoon chili powder**
- 1¾ cups (standard liquid measure) chicken stock**
- ¾ cup tomato sauce**
- 1 bay leaf**
- 3 tablespoons chopped Italian parsley**
- Tabasco® or other hot sauce**

Cut sausage into ½-inch slices. Lightly coat the interior of the steamer tray with cooking spray. Place the sausage and shrimp into the steaming tray; reserve.

Insert the cooking bowl into the Cuisinart® Rice Cooker/Steamer. Place the olive oil in the bowl, cover, and turn on. After 1 minute, add the onions, celery, green and red peppers, and garlic; stir to coat with oil. Cover and cook 3 to 4 minutes. Stir in the rice, thyme, and chili powder. Stir until rice is opaque, 2 to 3 minutes. Add the chicken stock and tomato sauce; tuck in the bay leaf. Cover and cook for 10 minutes. Place the filled steaming tray on the cooking bowl; cover. Continue to cook until Rice Cooker switches to Warm, 8 to 10 minutes longer. Let stand at Warm for 5 minutes. Remove and discard bay leaf. Gently toss rice mixture with steamed shrimp and sausage. Add half the parsley and toss to combine. Transfer to a warmed bowl to serve. Sprinkle with remaining chopped parsley. Serve with hot sauce if desired.

\*Smoked chicken or turkey andouille sausage has much less fat than traditional pork andouille. It

can be found in many well-stocked grocery stores. Smoked turkey kielbasa can be substituted.

*Nutritional information per serving (based on 4 servings):*  
Calories 299 (8% from fat) • carb. 50g • pro. 19g  
• fat 3g • sat. fat 0g • chol. 113mg • sod. 644mg  
• calc. 59g • fiber 2g

## Cinnamon Raisin Oatmeal

No fuss, no stirring, no boiling over, no burned pan! Hot oatmeal has never been so easy to serve as it is when cooked in your Cuisinart® Rice Cooker/Steamer.

Makes 8 servings (about ¾ cup each)

- 4 cups (Rice Cooker) rolled oats (not quick cooking)**
- 6 cups (standard liquid measure) water**
- 2 teaspoons ground cinnamon**
- ½ teaspoon salt**
- 6 tablespoons raisins**

Insert bowl In Cuisinart® Rice Cooker/Steamer. Place oatmeal, water, cinnamon and salt in bowl; stir. Sprinkle raisins over top. Cover and turn on; cooking time will be about 15 to 18 minutes. When unit switches to Warm, Cinnamon Raisin Oatmeal is ready to serve, or it may be kept on Warm. Stir before serving. Serve hot as is, or sprinkle with a sweetener such as brown sugar, honey or maple syrup. A dollop of yogurt (plain or vanilla) or milk to taste may be added.

Note: Other dried fruits may be substituted for the raisins. Try dried cherries, cranberries or blueberries, slivered dried apricots or plums or chopped dried apples.

You may make this oatmeal using Irish Oats. Combine 1 Rice Cooker cup of Irish Oats with 3 (standard liquid measure) cups water in a bowl; cover, refrigerate and soak overnight. Transfer the soaked oatmeal and liquid to the cooking bowl. Stir in cinnamon, salt and raisins. Turn on. When unit switches to Warm, the Irish Oatmeal is done. Stir before serving.

*Nutritional information per serving:*  
Calories 154 (12% from fat) • carb. 32 mg • pro. 5g  
• fat 2g • sat. fat 0g • chol. 0mg • sod. 154 mg  
• calc. 32 mg • fiber 4g

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## WARRANTY

### Limited Three-Year Warranty

This warranty supersedes all previous warranties on Cuisinart® Rice Cooker/Steamer. This warranty is available to consumers only. You are a consumer if you own a Cuisinart™ Rice Cooker/Steamer that was purchased at retail for personal, family, or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Rice Cooker/Steamer will be free of defects in material or workmanship under normal home use for three years from the date of original purchase. We suggest that you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of this product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Rice Cooker/Steamer should prove to be defective within the warranty period, we will repair it (or, if we think it necessary, replace it) without charge to you. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190, or write to:

Cuisinart  
150 Milford Road  
East Windsor, NJ 08520

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product. Please also be sure to include a return address, daytime phone number, description of the product defect, product serial number (stamped on bottom of product base), and any other information pertinent to the product's return.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-720-0190 for shipping instructions).

**NOTE:** For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Rice Cooker/Steamer has been manufactured to strict specifications and has been designed for use with the Cuisinart™ Rice Cooker accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart. These warranties do not cover any damage caused by accident, misuse, shipment, or other than ordinary household use. These warranties exclude all incidental or consequential damages.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation may not apply to you.

### California Residents Only

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart products of the same type. The retail store shall then, according to its preferences, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished.\* Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund of nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling of such nonconforming products under warranty.

### Before Returning Your Cuisinart Product

If you are experiencing problems with your Cuisinart product, we suggest that you call our Consumer Service Center at 1-800-726-0190 before returning the product for servicing. Often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

\*Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

# Cuisinart®

SAVOR THE GOOD LIFE™



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