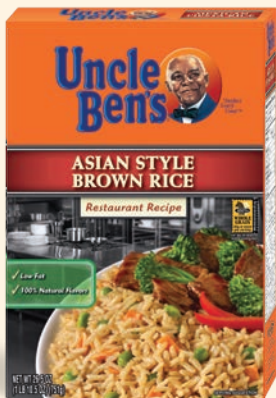


Prep Guide

UNCLE BEN'S® Flavored Rice Varieties



STOVETOP METHOD



Combine 1 ½ quarts (6 cups) water and contents of seasoning packet in a stock pot. Stir well to disperse seasoning in water. Add rice and 2 ounces butter (optional) and mix well.

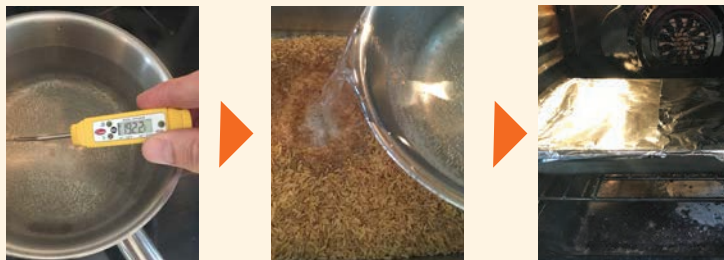
Bring to a vigorous boil. Remove from heat. Cover tightly until MOST of the water is absorbed (about 25 minutes).

Stir well. Serve immediately or transfer to a serving pan 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 |
| Seasoning (cups) | ¾ | 1⅛ | 2¼ |
| Butter (optional) | 2t | 1T | 2T |

OVEN METHOD



Combine 1 ½ quarts (6 cups) HOT water (190° F) and contents of seasoning packet in a deep half size steam table pan. Stir well to disperse seasoning in water. Add rice and 2 ounces butter (optional) and mix well.

Cover and bake at 400°F for 25 minutes or until MOST of the water is absorbed.

Stir well. Serve immediately or keep warm (160 °F). Fluff with fork before serving.

FOR BEST RESULTS

- For FIRMER RICE, use LESS water and REDUCE cooking time.
- For SOFTER RICE, use MORE water and INCREASE cooking time.
- To REFRIGERATE COOKED RICE: Cover tightly to keep grains from drying out and absorbing odors from other foods.
- To REHEAT COOKED RICE: Add a small amount of water and cover. Heat in an oven, steamer or on a stove top. Fluff rice and serve.

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