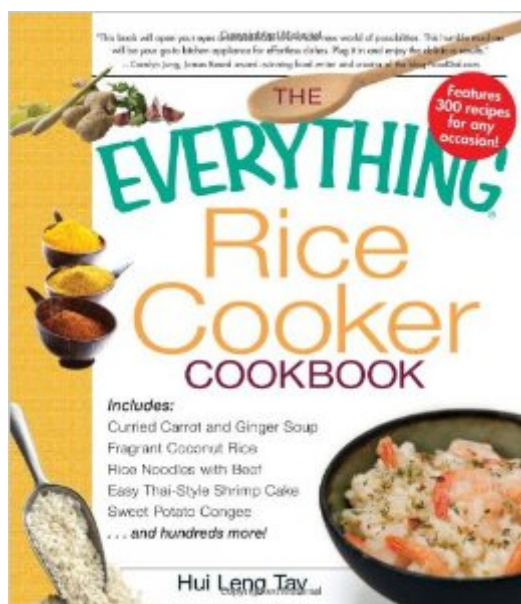


The book was found

The Everything Rice Cooker Cookbook (Everything (Cooking))



Synopsis

Think a rice cooker is just for rice? Think again! While it's true that a rice cooker can save time when cooking rice, you can also cook hundreds of dishes in a rice cooker--and author and food blogger Hui Leng Tay can show you how. Inside you'll discover how to cook 300 delicious and versatile meals in your rice cooker, including: Mini Indonesian Potato Cakes Coconut Chicken Soup Seafood Congee Spicy Italian Sausage Pasta Garlic-Infused Glass Noodles with Tiger Shrimp Sweet Corn Pancakes Toasted Pita Pizza From breakfast porridges to noodle entrées, this cookbook has it all. Whether you're looking for new ways to utilize your trusty old rice cooker or experiencing this resourceful appliance for the first time, you will delight in these recipes for Asian favorites, American comfort food, and more!

Book Information

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Customer Reviews

This book is packed with innovative and tasty recipes, but American cooks with little experience or access to Asian ingredients may find this book a challenge. Ingredient lists go beyond soy sauce and Chinese cooking wine; lychee, gojiberries and a variety of mushrooms also show up. Recipes with seafood - shrimp, scallops and fish are heavily represented. Dorm cooks looking for a cookbook to walk them through macaroni and cheese in their rice cookers should look for a more basic manual. Braver souls with a pantry and a willingness to explore their one pot wonder will be rewarded handsomely.

I am very unhappy with the other reviews written in response to this book. First and foremost the reviews panning this product were written quite obviously by American kids in college who don't know how to cook. Their complaints were: 1. I won't instantly have dinner without prep work, 2. It's a rice cooker, I guess that it was created to cook rice 3. I didn't know what the ingredients were. 4. I might use it sometime. Hence -- I would like to say: 1. All of the ingredients in this cookbook can be easily found in your neighborhood grocery store, and the more exotic ingredients can be easily found in the Asian food section. 2. Yes. This cookbook requires that you chop a few vegetables. 3. If the recipe calls for an exotic mushroom use regular standard pre-cut, pre-washed mushrooms. And, if the recipe calls for shallots you can simply substitute green onions. Now, with that out of the way, in reviewing this book, I would like to clarify a few things. The first is that there are two types of rice cookers. The simple standard kind cost anywhere from \$20.00 to \$60.00 and they cook rice. You can also cook pasta in them and they will have an automatic shut off feature. This is the type of rice cooker that I would recommend for Americans. On the other hand, if you are of eastern descent, or you just love East Asian cooking and you would like to use your rice cooker in much the same way that people use slow cookers -- I would suggest that you purchase a "fuzzy logic rice cooker" for around \$200.00. These machines are digitally programmable and will automatically know when your food is done which will allow you to cook all kinds of things in them besides rice. If you have a large family and you're a working mom this will enable you to have dinner on the table really fast with minimum prep work. I say go for it. And, please give this book and Beth Hensperger's book on rice cookers a fair chance. Finally, if you know any of the American college kids who panned this book, because they can't cook, please suggest that they buy a slow cooker instead. :-)

First, let's get out of the way who shouldn't buy this book: * People who assume that they get their dishes without effort, this book involves prep work. * People who want to cook their same old recipes from Betty Crocker, just with a new kitchen toy. So, who should buy this book? Target audience for "Everything Rice Cooker" are primarily people whose kitchen is centered around the rice cooker and either have no fear of trying new stuff or grew up with Asian ingredients. For these people, it's a beautiful book. The recipes are tasty, plenty of variations, and also easy to read (traditional book, cannot speak for the Kindle edition). The book assumes that your main kitchen utensil is the rice cooker, if you have a lot of other kitchenware, it might be redundant for you. It will still be good read for new recipe ideas, but if you are set in your procedures in a traditional kitchen with a lot of pots and pans, it will be easier to cook the traditional way.

I wanted a rice cooker recipe book with everyday recipes for my new rice cooker. This book has an overwhelming number of very unusual rice recipes with ingredients that are not available to me that I know I will never try.

If you have a fuzzy logic rice cooker, you definitely want to buy *The Ultimate Rice Cooker Cookbook : 250 No-Fail Recipes for Pilafs, Risottos, Polenta, Chilis, Soups, Porridges, Puddings and More, from Start to Finish in Your Rice Cooker (Non Series)* instead of this one. Where this author dismisses the fuzzies as expensive and overly sophisticated, The Ultimate appreciates all they can do, and shows you how to really make full use of them. That being said, I also have an on-off rice cooker. This book is still not doing anything for me. Using the rice cooker for a lot of these recipes seems like a stretch when you could just as easily put a pot on the stove. If an on-off rice cooker is your only cooking appliance, maybe I could see these being useful, but The Ultimate schools this book in on-off recipes too.

First of all, you need a basic rice cooker not one with extra features. I expected to get recipes to put ingredients into the rice or on top of a stand in the rice cooker and turn on the cooker and forget about it. Instead, most of the recipes, involved cooking in the rice cooker, taking the ingredients out adding rice, and turning it off and on. There were too many steps and also meant I had to buy another rice cooker. Its just not what I expected.

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