

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273 or
visit our website at www.wphousewares.com
Please read operating instructions
before using this product.
Please keep original box and packing materials
in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model BDR0005 Printed in China REV 1.0

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Wolfgang Puck

5 Cup Electric Rice Cooker
Use and Care



wolfgang puck
Bistro
collection

IMPORTANT SAFEGUARDS

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

- 1 Read all instructions carefully.
- 2 Do not touch hot surfaces. Use handles only.
- 3 To protect against risk of electric shock, do not immerse appliance, cord, or plug in water or other liquid.
- 4 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, and before cleaning the appliance.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 8 The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 9 Do not use outdoors.
- 10 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 11 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12 Do not use this appliance for other than intended use.
- 13 Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect turn any control to "OFF", then remove plug from wall outlet. Always hold the plug, never pull the cord.
- 14 To reduce the risk of shock, cook only in removable container.
- 15 To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

ADDITIONAL SAFETY INFORMATION

GROUNDING INSTRUCTIONS: This appliance must be grounded. It is equipped with a 3-wire cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

WARNING: Improper use of the grounded wire can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying the plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- A. Use only 3-wire extension cord with 3-blade grounding plug.
- B. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.

Before Your First Use

Carefully unpack the Rice Cooker and remove all packaging materials. Wash all removable parts (inner lid, inner pot, condensation collector, steaming tray, measuring cup & scoop and clean according to the Care & Cleaning instructions in this manual.

Warning: Do not immerse rice cooker housing or power cord in water or any other liquid. Reassemble the unit after cleaning.



Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Vert and Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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Caution

Be sure to observe the following to prevent malfunction that may cause an accident:

- 1 Measure the quantity of rice and water according to the Instructions on pages 9 - 10.
- 2 Clean the Rice Cooker, particularly the condensation collector, after each use (see Care & Cleaning next page).
- 3 Set the unit on a stable surface.
- 4 DO NOT expose to water, high humidity, or heat sources. DO NOT use the pot directly on an open flame.
- 5 Be sure to keep the unit out of the reach of children.
- 6 Keep holes that drain into the condensation collector clean and free of debris.
- 7 Plug into a properly wired wall outlet. Before you plug it in, make sure the voltage of the unit is the same as your local supply.
- 8 After plugging in, press the switch on immediately.
- 9 Cooking with the switch in KEEP WARM position will cause low heat cooking and this will not cook the rice properly.
- 10 The unit becomes hot when in use. DO NOT touch the lid with your hand, and do not place your face or hand directly over the steam coming from the cooker.
- 11 Always keep the outside bottom of the pot and the heating plate clean and dry. Any foreign matter between them will cause the unit to malfunction.
- 12 DO NOT tilt the Rice Cooker on its edge or place it upside down with its power supply plug connected or with food in the pot as this may cause damage to the cooker or injury to yourself. When tilting or placing the Rice Cooker upside down, make sure to disconnect the power supply plug.
- 13 The pot must not be filled above the MAXIMUM CUP MARKING.
- 14 The lid must be closed tightly in the latched position at all times during cooking. (i.e. The unit must not be operated with the lid opened).
- 15 DO NOT cover the lid with a cloth. The lid may deform or change color.
- 16 DO NOT damage the power cord and do not attempt to repair it if it is damaged.
- 17 Never attempt to customize the cord. Keep the cord away from high temperatures. Avoid unnecessary bending, twisting and pulling on the cord. Never place heavy objects on the cord or attempt to tie it up. Using a damaged power cord can lead to electrical shock, shorting or fire.
- 18 Ensure that the plug fits all the way into the outlet.
- 19 Partially plugged-in cords may cause electric hazard.
- 20 DO NOT MOVE the unit while cooking.

Care & Cleaning

- 1 DO NOT immerse the rice cooker in water.
- 2 Clean the body and outer lid with a damp cloth. DO NOT use dishwashing detergent.
- 3 Wash the inner pot, ramekins, steaming basket, measuring cup, scoop and condensation collector in warm soapy water.
- 4 Remove the detachable inner lid by grasping on both sides and gently pulling down. Wash in warm soapy water and dry thoroughly.

Know Your Rice Cooker

Detachable Inner Lid

Rice Cooker Lid

Rice Cooker Pot

Scoop

Steaming Basket

Power Cord

Lid Release Button

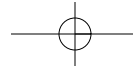
Carrying Handle

Condensation Collector

Rice Cooker Housing

Measuring Cup



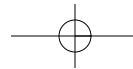


Using Your Rice Cooker/Steamer to Cook Rice

- 1 Only measure rice with the enclosed measuring cup. For best results rinse measured rice until the water becomes relatively clear (see “Helpful Hints” section for details).
- 2 Place rinsed rice in the pot, add water. For 5 cups of uncooked rice (yields 10 cups of cooked rice), measure 5 full scoops of rice, using the rice measure included with your unit. Add to the Rice Cooker Pot.
- 3 Add water to the 5 cup line on the inside of the pot. Always add the rice to the pot BEFORE adding the water to the pot. The water level marked on the inner pot is based upon having rice added already.
- 4 Place the pot in the rice cooker.
- 5 Close the outer lid. The lid is properly closed when it clicks.
- 6 Plug in and immediately press the switch down to “Cook”. The “Cook” indicator light will illuminate to indicate the rice is cooking.
- 7 The rice cooker will automatically switch to “Keep Warm” when the cooking process has completed. The Keep Warm function will continue until the unit is unplugged.
- 8 Open the rice cooker by pressing the release button on the handle. Be sure to open the lid facing away from you to avoid any hot steam.
- 9 Remove and clean the condensation collector after every use.

Using Your Rice Cooker/Steamer to Steam Vegetables

- 1 Pour 1 cup of water into the pot.
- 2 Place inner pot in the rice cooker housing and place the steaming basket on the pot.
- 3 Add ingredients to steaming basket (see “Steaming Chart” in this manual for suggested cooking times).
- 4 Close the outer lid. The lid is properly closed when it clicks.
- 5 Plug in and immediately press the switch down to “Cook”. The “Cook” indicator light will illuminate to indicate steaming process has started.
- 6 Time the cooking manually as the unit will automatically switch to “Keep Warm” should the water evaporate.



Helpful Hints

- Using the Keep Warm function for more than 5 hours may cause discoloration or an odor in the rice.
- You can adjust the amount of water and/or rice to your own taste preferences.
- When steaming vegetables please reference the steaming chart in this manual. The charts are merely a guide, you may wish to adjust the times according to your own taste preferences.

Washing Rice

When rice is milled some bran and residues adhere to the surface of the rice. You can remove these residues by first washing the rice with water before cooking. This will remove excess starch & residues, which will provide you with much whiter, fluffier rice.

Remember to always use the measuring cup provided to accurately measure the rice. Add the desired amount of rice to the rice cooker inner pot. Fill with cold water until all of the rice is submerged. Wash the rice by simply stirring the rice around in the water and rubbing between your hands. You will notice that the color of the water will become cloudy as the rice is cleaned. Without spilling the rice tip the inner pot to remove the cloudy water and repeat several times until the water remains clear.

Cooking other types of rice

Your Wolfgang Puck Rice Cooker can handle a wide variety of rice such as long grain rice, wild rice, yellow rice, brown rice, basmati rice, etc. When cooking rice other than short grain white rice it will be necessary to increase the amount of water by 1.5 - 2 times more than the standard short grain white rice recipe. Adjust to suit your own personal taste.

A note about the measuring cup provided with your rice cooker

Your Rice Cooker is able to cook a maximum of 5 cups of raw rice, which is the equivalent of 10 cups of cooked rice. A rice cooker cup is equivalent to 6 ounces, or approx 3/4 of a cup. This is why it is important to use the measuring cup that comes with your rice cooker and not a standard 8-ounce cup measure.

Helpful Hints cont.

- If the rice cooker switches to KEEP WARM before the food is done, you probably need to add more liquid.
- Foods that are overly sweet or oily can cause the rice cooker to switch to KEEP WARM earlier than desired. If this happens, add some liquid like water, wine, stock, milk or juice.
- When baking in the rice cooker, it is usually necessary to push COOK more than once. You will need to wait for about 10 minutes after the machine switches to KEEP WARM to be able to press it back to COOK. This is normal.
- The temperature of the KEEP WARM setting is a little over 180 degrees. This is hot enough to very gently cook foods and far too hot for any bacteria to grow or for food to spoil. It is very safe to keep foods at this setting for several hours.
- Do not double recipes in the rice cooker. The tightly closed lid will force excess liquid out of the steam vent if you do.

Fresh Vegetable Steaming Chart

Pour 1 cup of water into steamer; place vegetables in steamer basket.

VEGETABLE	QUANTITY	TIME
Asparagus, stems trimmed	1 pound	10 to 12 minutes
Green or Wax Beans, whole	1/2 pound	12 to 13 minutes
Broccoli, spears	3/4 pound	13 to 15 minutes
Broccoli, flowerets	3/4 pound	12 to 14 minutes
Cabbage, cut into 4 wedges	1/2 medium head (1 pound)	16 to 18 minutes
Carrots, 1-inch slices	1/2 pound	10 to 12 minutes
Carrots, 1-inch slices	1 pound stir halfway through cooking	13 to 15 minutes
Cauliflower, flowerets	1 pound (about 6 cups)	12 to 14 minutes
Corn-on-the cob, each halved	2 ears	12 to 14 minutes
Red or white potatoes, medium, quartered	1 pound	18 to 20 minutes
Red or white potatoes, medium, quartered	2 pounds medium stir halfway through cooking	27 to 30 minutes
Sweet potatoes, medium, quartered	1 pound	19 to 20 minutes
Snow peas	1/2 pound	8 to 9 minutes
Spinach, stems trimmed	1/2 pound	10 to 11 minutes
Zucchini or summer squash, sliced	1 pound	11 to 12 minutes

Main Dish and Side Dish Recipes for the 5-cup Rice Cooker

Shrimp and Sausage Jambalaya

4 servings

INGREDIENTS

2 measures long-grain rice
2 tablespoons olive oil
4 ounces shrimp, peeled and deveined
1/2 pound hot andouille sausage, cut into 1"-slices
1/4 cup diced onions
1/4 cup diced green bell peppers
3 cloves garlic, minced
1 tablespoon tomato paste
1/4 cup marsala wine
2 cups chicken stock (fish stock or water may be substituted)
1 bay leaf
salt and pepper to taste

METHOD

- 1 Rinse rice thoroughly in cold water and set aside.
- 2 Heat olive oil in a large sauté pan. Add shrimp and sauté until cooked through. Remove shrimp and set aside.
- 3 Add sausage, onions, peppers and garlic to the same pan. Sauté until onions are translucent. Add tomato paste and stir.
- 4 Deglaze pan with Marsala wine and let simmer for 3-4 minutes. Add chicken stock and bay leaf.
- 5 Pour mixture into Rice Cooker Pot and add reserved rice and salt. Press COOK.
- 6 When rice cooker switches to KEEP WARM (approximately 20 minutes), add cooked shrimp and stir. Jambalaya will be ready in 15 minutes.

Pad Thai

2 Servings

INGREDIENTS

1 box pad thai stir-fry rice noodles with sauce
2 cups water
1/2 cup fresh vegetables
1/2 pound medium shrimp, peeled and deveined

METHOD

- 1 Put water and sauce in Rice Cooker Pot. Put steamer basket on top with shrimp and vegetables. Press COOK.
- 2 After 20 minutes add noodles, vegetables, and shrimp to sauce. Stir, close lid, and let cook for 5 minutes.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Sausage and Sauerkraut

2 - 4 Servings

INGREDIENTS

1 pound bag or jar fresh sauerkraut, drained
1 pound kielbasa, smoked sausage or other sausage, cooked
1 carrot, peeled and cut into chunks
1 cup beer, chicken stock or water
4 small, red potatoes, scrubbed and quartered

METHOD

- 1 Combine all ingredients into the Rice Cooker Pot. Press COOK.
- 2 As soon as carrots and potatoes are tender, it is ready. If rice cooker has not switched to KEEP WARM after 25 minutes, check sausages. If they boil for too long, they tend to split open. This does not change the flavor, just the appearance.

Recipe courtesy Marian Getz

Corned Beef and Cabbage

3 - 4 Servings

INGREDIENTS

1 small corned beef brisket
1 bottle of your favorite beer, or stock if desired
1 cup beef or chicken stock
1/2 small head green cabbage, cut into small wedges
4 small red bliss potatoes, scrubbed

METHOD

- 1 Place brisket, beer and stock into the Rice Cooker Pot. Close lid and press COOK.
- 2 Cook for 2 1/2 to 3 hours. Check for tenderness. If liquid has evaporated, cooker will switch to KEEP WARM. Add 1 more cup liquid if needed and add cabbage and potatoes to steamer basket.
- 3 Close lid and press COOK again for 20 minutes or until cabbage and potatoes are tender.

Recipe courtesy Marian Getz.

Sloppy Joes

4 - 5 Servings

INGREDIENTS

1 small onion, chopped
1 clove garlic, minced
1/2 bell pepper, chopped
1 can (6 ounces) tomato paste
1/2 cup water
2 tablespoons brown sugar
1 tablespoon Worcestershire sauce
1 teaspoon yellow mustard
1 teaspoon cider vinegar
1 1/2 teaspoons chili powder
1 pound lean ground beef
salt and pepper, to taste

METHOD

- 1 Into the Rice Cooker Pot, combine onion, garlic, bell pepper, tomato paste, water, brown sugar, Worcestershire sauce, mustard, vinegar, and chili powder. Stir until mixed.
- 2 Crumble ground beef over mixture and stir well.
- 3 Close lid and press COOK.
- 4 When rice cooker switches to KEEP WARM, stir the mixture and press COOK again.
- 5 When rice cooker switches to KEEP WARM the second time, stir well and serve.

Recipe courtesy Christina Chancey

Split Pea and Ham Soup

3 - 4 Servings

INGREDIENTS

1 cup dried split peas
2 1/2 cups homemade chicken broth or good quality canned broth
1 small meaty ham hock or 4 ounces chopped ham
2 strips bacon, diced
1 teaspoon lemon juice
1 rib celery, diced
1 carrots, peeled and diced
1 small onion, peeled and diced
salt, pepper and cayenne pepper to taste

METHOD

- 1 Combine all ingredients into the Rice Cooker Pot. Press COOK. Set timer for 45 minutes.
- 2 After 45 minutes, switch to KEEP WARM for an additional hour. Check for seasoning. The rice cooker keeps the soup hot for as long as you want.

Recipe courtesy Marian Getz

Braised Pork and Apples

This is one of my very favorite recipes. Pork and apples just go together well and taste good year-round to our family.

2 - 3 servings

INGREDIENTS

- 1 1/2 pounds pork Boston butt
- 1 granny smith apple, sliced
- 1 tablespoon chicken bouillon powder*
- 6 fresh sage leaves
- 1 medium spanish onion, sliced
- 4 cloves garlic
- 1/4 cup brown sugar
- 1 cup apple juice
- 1 tablespoon apple cider vinegar
- 2 tablespoons unsalted butter
- kosher salt and fresh pepper, to taste

METHOD

- 1 Combine all ingredients into the Rice Cooker Pot.
- 2 Close lid and press COOK for 2 hours or until meat is fall-apart tender. If meat is not tender after 2 hours, add a bit more apple juice and press COOK again.
- 3 Remove meat and taste liquid, adjusting seasoning if necessary. Skim off excess fat and serve. (It tastes even better the next day.)

**We recommend Maggi brand.*

Recipe courtesy Marian Getz

Beer Braised Baby Back Ribs

2 - 3 Servings

INGREDIENTS

- 1/2 slab baby back ribs, cut in 4 pieces
- 1/2 teaspoon seasoning salt*
- 2 teaspoons olive oil
- 6 ounces beer
- 1/2 cup stock
- 3/4 cup barbecue sauce

METHOD

- 1 Wash the slab of ribs and pat dry. Season with salt rub.
- 2 Turn rice cooker to COOK and add oil. When hot, add ribs and brown on meat side.
- 3 Add beer, stock, and barbecue sauce. Press COOK and let cook for 1 hour.

SERVING IDEAS

Place steamer basket on top for the last ten minutes with 2-3 small ears of corn.

**If you do not have a favorite seasoning salt, you can blend in equal proportions of salt, pepper and paprika.*

Chicken and Dumplings

3 Servings

INGREDIENTS

3 medium skinless chicken thighs or legs
1/2 teaspoon salt
1/8 teaspoon poultry seasoning
1/2 teaspoon pepper
1 teaspoon olive oil, optional
1/2 cup diced onion
1/2 cup diced celery
1/2 cup baby carrots, peeled
1/2 cup mushrooms, sliced
1 1/4 cups chicken stock
1 can (10 3/4 ounces) cream of mushroom or cream of chicken soup
sprig thyme
1 recipe Dumplings, see next page

METHOD

- 1 Wash chicken pieces and pat dry. Sprinkle with salt, pepper, and seasoning.
- 2 Press COOK on the rice cooker. Add olive oil.
- 3 When oil is hot, add chicken pieces and brown both sides.
- 4 Add onion, celery, carrots, and mushrooms and saute for a minute.
- 5 Add remaining ingredients, except for the dumplings. Stir, close lid, and let cook for 45 minutes. Make sure rice cooker is on COOK.
- 6 Prepare dumpling batter. Open rice cooker and spoon 6 mounds of dumpling batter over chicken. Close lid and press COOK. Cook for 5 minutes. Turn rice cooker to KEEP WARM until ready to eat.

Dumplings

3 Servings

INGREDIENTS

1/2 cup all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking powder
1 tablespoon shortening
1/4 cup buttermilk
1 1/2 teaspoons chopped fresh herbs
(i.e. flat leaf parsley, chives, thyme, sage)

METHOD

- 1 In a medium bowl, mix flour, salt and baking powder together.
- 2 Add shortening and herbs; the mixture will look like crumbs.
- 3 Add buttermilk and stir until moist.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Soy Steamed Salmon Filets with Shiitake Brown Rice

This recipe is so healthy but is also very pretty and full of flavor. It is a real treat and a snap to prepare. The busier my life gets, the more grateful I am to have a rice cooker and wonderful recipes like this.

2 Servings

INGREDIENTS FOR STEAMED SALMON

2 salmon filets, 3-4 ounces each
1 tablespoon mushroom soy sauce
2 teaspoons fresh ginger, cut into julienne strips
1 green onion, cut into julienne strips
1 big clove garlic, cut into julienne strips

INGREDIENTS FOR RICE

2/3 cup brown rice, preferably organic
1 1/4 cup stock or water
1 bay leaf
2 teaspoons olive oil
1/2 cup dried shiitake mushrooms, rehydrated in 1 cup hot water, squeeze to remove excess water (use this leftover liquid in place of part of the stock called for, if desired)
2 teaspoons mushroom soy sauce
1 clove garlic, smashed
1/2 teaspoon sambal oelek or chili flakes
kosher salt and pepper, to taste
1 green onion, sliced thinly on the bias

METHOD

- 1 Place salmon in steamer basket. Set on a plate to catch any dripping. Rub mushroom soy sauce over salmon. Top evenly with ginger, green onion and garlic. Set aside to marinate for 20 minutes.
- 2 Add remaining rice ingredients, except for green onion, into Rice Cooker Pot. Stir, close, and press COOK. After 20 minutes, add basket with salmon. Cook 5-10 minutes or until fish is done to your liking.
- 3 When rice cooker switches to KEEP WARM, fluff rice and fold in remaining green onion.

Recipe courtesy Marian Getz

Macaroni & Cheese

This is hands-down the favorite recipe made in the rice cooker! It is comfort food at its finest and is child's play to prepare.

2 - 3 Servings

INGREDIENTS

1 1/2 cups elbow macaroni
1 1/2 cups chicken broth, or water and a good-quality chicken bouillon cube
1 cup heavy cream
3/4 cup shredded cheddar cheese
1/2 cup shredded mozzarella cheese
1/4 cup shredded Parmesan cheese
1/4 teaspoon kosher salt, or to taste

METHOD

- 1 Combine macaroni, broth and cream in rice cooker. Press COOK. Stir occasionally.
- 2 When machine switches to KEEP WARM, add remaining ingredients and stir thoroughly until all cheese is melted.
- 3 Press COOK again. The rice cooker will switch to KEEP WARM after just a few minutes; this is the point where the cheese on the bottom turns that delicious brown. Serve.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

One Pot Pasta

Once you have made this easy recipe, tailor it to suit your own tastes. Add your favorite shape of pasta and change up the sauce. Add meat and veggies. Recipes like this make busy days so much easier.

3 Servings

INGREDIENTS

- 1 1/2 cups dry pasta (like penne, ziti)
- 2 cups liquid (beef or chicken stock or water)
- 1 cup favorite pasta sauce, bottled or homemade
- 1/4 cup shredded Parmesan or mozzarella cheese

METHOD

- 1 Place all ingredients into Rice Cooker Pot.
- 2 Close lid, press COOK.
- 3 When the unit switches to KEEP WARM (approx. 18 to 20 minutes), open lid and stir. Close lid and leave on KEEP WARM setting for 5 minutes. Serve hot.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

One Pot Pasta Primavera

3 - 4 Servings

INGREDIENTS

- 1 1/2 cups dry pasta (ziti, penne, etc.)
- 1 1/2 cups beef, chicken, or vegetable stock
- 1 1/2 cups pasta sauce, bottled or homemade
- 1 cup fresh vegetables (zucchini, broccoli, mushrooms)
- 1/4 cup shredded mozzarella cheese, optional

METHOD

- 1 Add pasta, stock, and sauce to rice cooker. Press COOK.
- 2 After 10 minutes, stir in vegetables and sprinkle cheese on top. Cook for 2 to 3 minutes.
- 3 Switch to KEEP WARM until ready to eat.

Wasabi Mashed Potatoes

I like serving this with quickly-seared ahi tuna steaks.

4 Servings

INGREDIENTS

- 1 1/2 pounds russet potatoes, peeled and cut into 1-inch cubes
- 1 cup water
- 1 teaspoon kosher salt
- 2 tablespoons unsalted butter
- 1/2 cup heavy cream (or milk if your diet would prefer)
- 2 tablespoons wasabi paste, either dry powder mixed with water, or tube of paste
- 1 teaspoon juice from pickled ginger (the kind used for sushi)

METHOD

- 1 Add potatoes to Rice Cooker Pot and add water and salt. Close lid and press COOK.
- 2 When rice cooker switches to KEEP WARM, either mash with a potato masher or pass potatoes through ricer or food mill (the best way to get perfectly smooth mashed potatoes).
- 3 Return mashed potatoes to pot and gently stir in butter, cream, wasabi, pickled ginger juice and any additional salt if needed. If potatoes are too dry, add more cream.
- 4 Taste for seasoning. Serve immediately or keep hot on the KEEP WARM setting.

Recipe courtesy Marian Getz

Flavorful Smashed Potatoes

4 Servings

INGREDIENTS

- 1 1/2 teaspoons olive oil
- 1 clove garlic, whole
- 3 russet potatoes, peeled and quartered
- 1/2 rutabaga, peeled into 2" pieces
- 6 ounces chicken stock
- 1/4 teaspoon salt
- 1/2 teaspoon pepper
- 1 1/2 tablespoons butter or margarine
- 1 1/2 teaspoons cream or milk

METHOD

- 1 Add oil to Rice Cooker Pot and press COOK. When oil is hot, sauté garlic for several minutes. Do not allow to brown.
- 2 Add potatoes, rutabaga, and stock. Cook for 30 minutes.
- 3 After 30 minutes, add remaining ingredients and smash with a potato masher. Mixture will be slightly chunky.

Note: Substitute celery root, parsnips, or turnips for rutabaga. For added flavor, add 1 tablespoon fresh rosemary and thyme leaves right after cooking garlic.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Easy Red Beans and Rice

3 - 4 servings

INGREDIENTS

- 1 1/2 measures long-grain rice
(using rice measure included with rice cooker)
- 1/2 cup canned or cooked red beans, drained
- 1 small rib celery, chopped
- 1/2 small onion, chopped
- 1 clove garlic, minced
- 1/4 cup ham, diced
- 1/4 cup smoked sausage, sliced
- 1 cup beef stock
- 1/2 teaspoon hot sauce
- 1/2 teaspoon Worcestershire sauce
- 1 whole bay leaf

METHOD

- 1 Measure and rinse rice according to instructions. Place into the Rice Cooker Pot.
- 2 Add all remaining ingredients.
- 3 Close lid and press COOK.
- 4 Unit will switch to KEEP WARM setting in approximately 20-25 minutes. Serve immediately.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Green Rice

4 servings

INGREDIENTS

- 2 measures long-grain white rice
(using rice measure included with rice cooker)
- 1 can (4 ounces) chopped green chilies
- 1 small green pepper, chopped
- 1 clove garlic, minced
- 1 bunch fresh cilantro, chopped
- 1 bunch flat leaf parsley, chopped
- 1 tablespoon fresh lime juice
- 1 small onion, minced
- 2 cups chicken broth, approximately

METHOD

- 1 Measure and rinse rice according to the instruction manual.
- 2 Place all ingredients, except the chicken broth, into the Rice Cooker Pot.
- 3 Fill the rice cooker with chicken stock to the 2-cup mark.
- 4 Close the lid and press COOK.
- 5 Unit will switch to KEEP WARM setting in approximately 22 - 25 minutes. Serve immediately.

SERVING IDEAS

This rice has amazing flavor and is terrific with grilled fish!

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Risotto with Asparagus

4 servings

INGREDIENTS

2 measures arborio rice, measured and rinsed according to instructions
8 ounces fresh asparagus, peeled and cut into 1-inch pieces
1 small onion, chopped
2 tablespoons butter, melted
1/2 teaspoon salt and freshly cracked pepper
1 1/2 cups chicken stock
1/4 cup grated Parmesan cheese

METHOD

- 1 Add all ingredients, except the Parmesan cheese, to the Rice Cooker Pot. Stir to make sure all ingredients are well mixed.
- 2 Close lid and press COOK.
- 3 When the rice is finished cooking, stir in the Parmesan cheese.
- 4 Unit will switch to KEEP WARM setting in approximately 20 minutes. Serve immediately.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Cauliflower Mashers

2 - 4 servings

INGREDIENTS

1 small head cauliflower, cut into florets
1 cup chicken broth or stock
1/2 cup milk
1/2 teaspoon lemon juice
kosher salt and fresh cracked pepper, to taste
butter or cream cheese, if desired

METHOD

- 1 Combine all ingredients into the Rice Cooker Pot.
- 2 Close lid and press COOK. After 15 minutes, test cauliflower. When fork tender, unplug machine and remove inner pot using potholders.
- 3 Drain away and reserve most of the liquid. Puree cauliflower using an immersion blender or potato masher until mostly smooth. Stir in enough reserved liquid to make the puree a desirable texture. Taste carefully and adjust seasoning.
- 4 Serve immediately or close lid and keep hot on KEEP WARM setting.

Recipe courtesy Marian Getz

Gorgonzola Cheese Polenta

3 - 4 Servings

INGREDIENTS

2 tablespoons unsalted butter
1/2 onion, chopped
1 clove garlic, peeled and minced
1/2 cup homemade chicken broth or good-quality canned chicken broth
3/4 cup half and half or milk
1/2 cup coarse-grain polenta, either white or yellow
salt and pepper, as desired
1/4 cup heavy cream
3 ounces gorgonzola or blue cheese

METHOD

- 1 Add butter, onion and garlic to Rice Cooker Pot and press COOK. Saute onion and garlic, stirring occasionally, until fragrant and translucent.
- 2 Add all ingredients, except the cream and gorgonzola. Stir occasionally.
- 3 When rice cooker switches to KEEP WARM, add cheese and cream. Taste and adjust seasoning if needed.

Note: This is a great accompaniment to lamb.

Recipe courtesy Marian Getz

Quickie Cornbread

3 - 4 Servings

INGREDIENTS

1/2 cup yellow cornmeal
1/2 cup all-purpose flour
2 tablespoons sugar
1 1/2 teaspoons baking powder
1/2 teaspoon kosher salt
1/2 cup whole milk
1/4 cup vegetable oil
2 eggs
1/2 cup fresh or frozen corn kernels

METHOD

- 1 Whisk all dry ingredients together in a mixing bowl. Pour over wet ingredients and whisk until smooth.
- 2 Spray Rice Cooker Pot with nonstick spray. Pour in cornbread mixture. Press COOK.
- 3 After several minutes, the machine will switch to KEEP WARM. After 25 minutes, check cornbread. It is done when the top is pale and domed. A toothpick inserted off center should come out clean. If not done, press COOK again.
- 4 Unplug machine and, using potholders, remove Rice Cooker Pot from Rice Cooker. Invert carefully onto a serving platter. The bottom will be a beautiful golden brown. Serve warm with butter.

Recipe courtesy Marian Getz

Sweet Potato Puree With Gingersnap Cookies

4 Servings

INGREDIENTS

1 1/2 pounds sweet potatoes
3 tablespoons unsalted butter
6 gingersnap cookies, crumbled
1 tablespoon brown sugar
1 cup heavy cream
kosher salt and fresh cracked pepper to taste

METHOD

- 1 Peel and cut sweet potatoes into uniform chunks. Add to Rice Cooker Pot. Add 1 cup water, close lid, and press COOK.
- 2 When rice cooker switches to KEEP WARM, check potatoes. They should be very tender. Add remaining ingredients and mash until quite smooth. Taste for seasoning.
- 3 Serve right away or keep hot in the KEEP WARM setting.

Recipe courtesy Marian Getz

Steel Cut Oatmeal

2 - 3 servings

INGREDIENTS

3/4 cup steel-cut oats, preferably organic
2 cups water
1/4 teaspoon salt
1/4 teaspoon pure vanilla extract
2 tablespoons raisins

METHOD

- 1 Place ingredients into the Rice Cooker Pot.
- 2 Press COOK. Oatmeal will be ready in 10 -15 minutes.

Variations: Add dried fruit or 1/2 cup honey and 1 teaspoon ground cinnamon at the start of the cooking cycle.

Dessert Recipes for the 5-cup Rice Cooker

Steamed Chocolate Cup Custard

1 Serving

INGREDIENTS

1/2 cup whole milk
1/4 cup half and half
1/3 cup chocolate chips, excellent quality
2 tablespoons packed dark brown sugar
1 teaspoon pure vanilla
2 egg yolks
1 pinch of kosher salt

METHOD

- 1** Microwave milk and half and half in the microwave until hot. Add chocolate chips and stir until chocolate melts. Whisk in remaining ingredients. Pour chocolate mixture into a buttered ramekin.
- 2** Add 2 cups hot tap water to bottom of Rice Cooker Pot. Place steamer basket on top. Cover ramekin with plastic wrap and place in basket.
- 3** Close lid and press COOK. Set timer for 20 minutes. When time is up, check custard. It should be barely set with a very wobbly center. Use caution; it is easy to overcook this dessert.
- 4** Remove, cool and enjoy

Recipe courtesy Marian Getz

Raspberry White Chocolate Bread Pudding

4 Servings

INGREDIENTS

- 2 1/2 cups heavy cream
- 3/4 cup sugar
- 4 whole eggs
- 1/2 teaspoon kosher salt or 1/4 teaspoon regular salt
- 1 teaspoon fresh lemon juice
- 1 teaspoon pure vanilla, best quality you can find
- 5 slices bakery-type egg bread cut into 2-inch cubes (challah or brioche)
- 1/2 cup fresh or frozen raspberries
- 1/4 cup white chocolate pieces

METHOD

- 1 To the Rice Cooker Pot, add the cream, sugar, eggs, salt, lemon juice and vanilla. Whisk until smooth. Using an immersion blender makes this part fast and easy! You have now made the custard part. Add bread cubes to this and gently push the bread under the custard with a large spoon or your clean hands. This will help the bread soak up the custard.
- 2 Press COOK. When rice cooker switches to KEEP WARM, open the lid and gently stir the bread pudding. It will be set around the sides and bottom but the center will still be liquid. Close and press COOK. Repeat if necessary.
- 3 Open lid and scatter the raspberries and chocolate pieces over the bread pudding and gently stir them in. Close and leave on KEEP WARM until chocolate is melted and custard is set. Serve hot or warm with raspberry sauce and softly whipped cream.

Recipe courtesy Marian Getz

Wolf's Bread Pudding

3 - 4 Servings

INGREDIENTS

- 1 1/2 cups heavy cream
- 4 eggs
- 1/2 cup brown sugar
- A pinch of kosher salt
- 1 teaspoon pure vanilla extract
- 1 teaspoon fresh lemon juice
- 2 cups cubed leftover bread
- 1 cup mixed fresh berries

METHOD

- 1 Stir all but bread and berries together into the Rice Cooker Pot until sugar is dissolved. Fold in bread and berries. Close lid and press COOK.
- 2 Rice cooker will switch to KEEP WARM after a few minutes. Wait 10 minutes, and then press COOK again.
- 3 After 45 minutes, press mixture to test for doneness. If the pudding is solid and no cream oozes out of center, it is baked. Serve hot or warm with powdered sugar.

Recipe courtesy Marian Getz

Chocolate Crazy Cake

This is a recipe I grew up with. It just happens to be a Vegan recipe. It is very easy to mix and is moist and delicious. I love recipes that use simple pantry items! It is amazing how well the rice cooker bakes cakes. Try it with your favorite recipe or a boxed mix. Bake no more than 3 cups of batter per batch.

4 - 6 Servings

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 3/4 cup granulated sugar
- 3 tablespoons good-quality unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon kosher salt or 1/4 teaspoon iodized salt
- 1 teaspoon pure vanilla extract
- 1/4 cup vegetable oil
- 1 cup water
- 1 tablespoon white, cider or wine vinegar

METHOD

- 1 Pour all ingredients into (ungreased) Rice Cooker Pot. Stir until combined. A few lumps will remain and batter will be quite thin.
- 2 Close lid and press COOK. After a few minutes, the rice cooker will switch to KEEP WARM even though the cake is not done. This is normal. Keep rice cooker on KEEP WARM setting for about 10 minutes, and then press COOK again. The cooker will switch to KEEP WARM again but this is okay. After 30 minutes or so, open and check cake with a toothpick. When inserted slightly off-center and then removed, moist crumbs should cling to the toothpick.
- 3 Remove with potholders and invert onto serving plate. Wipe out Rice Cooker Pot and make glaze in it (recipe follows).

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Chocolate Glaze for Crazy Cake

This is such an easy recipe. It uses simple pantry staples and tastes so good. I use it for an ice cream topping, as a filling for cookies, and a topping for waffles and even cream puffs.

Makes 1 cup

INGREDIENTS

- 3/4 cup granulated sugar
- 1/4 cup water
- 2 tablespoons cocoa powder
- 1 tablespoon vegetable oil
- 1 teaspoon pure vanilla extract
- small pinch kosher salt or very small pinch iodized salt

METHOD

- 1 Combine all ingredients in Rice Cooker Pot. Press COOK. Do not close the lid.
- 2 When mixture comes to a full boil, unplug pot and carefully remove Rice Cooker Pot, using potholders. Pour hot glaze over Crazy Cake. Serve warm.

Recipe courtesy Marian Getz

Rice Pudding

This recipe, along with the macaroni and cheese recipe, are the favorites of everyone at the studio when we air the rice cooker! With Wolfgang, the cameramen and backstage hands all fighting for it when we roll off air, the pot practically cleans itself! This recipe gets the most phone calls when we are on-air. I think it is because warm rice pudding is such a homey comfort food

3 - 4 Servings

INGREDIENTS

2 cups cooked rice
1 cup heavy cream
1 cup water
1/3 cup sugar
1/2 teaspoon kosher salt
1 teaspoon lemon juice
1 teaspoon excellent vanilla extract
1/4 cup dried fruit, if desired

METHOD

- 1 Stir all ingredients together in rice cooker and press COOK.
- 2 Stir occasionally. It will be ready to eat in 15 minutes. Serve with Raspberry Coulis (see recipe next page).

Raspberry Coulis

INGREDIENTS

12 ounces frozen raspberries, thawed
3/4 cup sugar

METHOD

- 1 Puree using blender, food processor, or immersion blender.

Recipe Courtesy, Marian Getz

Steamed Lemon Cup Custard

1 Serving

INGREDIENTS

1/2 cup heavy cream
2 tablespoons sugar
1 egg
1 egg yolk
1 teaspoon fresh lemon juice
Zest from 1/2 lemon

METHOD

- 1 Whisk all ingredients together and pour into a buttered ramekin. Cover top with a piece of aluminum foil.
- 2 Add 2 cups hot tap water to bottom of rice cooker. Place steamer basket on top and place ramekin in basket.
- 3 Close lid and press COOK. Set timer for 20 minutes.
- 4 When time is up, check custard. It should be set but still very wobbly in the center. It is important to use a timer as custards are easily overcooked.

Note: The flavor of this recipe can easily be changed. For vanilla, omit lemon and add 1 teaspoon pure vanilla extract. For coffee, omit lemon and add 1 teaspoon instant coffee. For ginger, omit lemon and add 1 teaspoon grated fresh ginger.

Recipe courtesy Marian Getz

Rice Cooker Cakes

INGREDIENTS

1 store-bought cake mix, any flavor,
Additional ingredients listed on back of cake mix packaging
Non-stick cooking spray

METHOD

- 1 Mix cake ingredients together according to package directions. Spray Rice Cooker Pot with nonstick spray.
- 2 Add 3-4 cups of batter, close lid and press COOK. After 10 minutes check cooker. It will probably be on KEEP WARM. If it is press, COOK again. If it will not stay in the COOK position, wait a few minutes and then press COOK again. You will need to repeat this process one more time, so that you will have pressed the COOK button and allowed the appliance to cycle through 3 times.
- 3 Most cakes take about 45 minutes to cook. Test for doneness by inserting a toothpick off center into the cake. The pick should have a few moist crumbs clinging to it. If it has a streak of wet-looking batter on it, press COOK again. It is very difficult to burn anything in the rice cooker!

NOTE: You can bake all kinds of things in your rice cooker from corn bread to cobbler using these same baking guidelines!

Recipe courtesy Marian Getz

Recipe Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.