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I grew up with a standard, cheap rice cook my mom bought at the grocery store. Shopping for my own stove as an adult, I was surprised at how many options there are to choose from and how expensive these options can be. Cooking rice is a pretty simple task, so what with a super expensive slab? That's what I found. Why you even need a rice cooker Before asking why you want an expensive rice cooker, you might ask why you want a rice cooker, period. Growing up, we never cooked rice on the stove, and unfortunately I didn't even know how to do it until recently. Cooking rice on a stove is not exactly difficult, but I do several times. I burned it. I made it too soft. The rice cooker, on the other hand, prepares the perfect rice every time. All you do is add rice, measure the water, and click start. The basic rice cooker has a built-in thermostat that tracks the pot's temperature. The water starts to boil and steam, and as soon as the thermostat gets to a certain temperature, the heat decreases and the device shuts down (or switches to Warm mode). The fact that I don't know how to cook rice on a stove for years is a testament to how effective the rice cook really is (as well as how lazy the cook I am). If you make a lot of rice and want to save time and effort, this is a good enough reason to get one, and even a cheapie will do the job. You can also make all kinds of other fun products in a rice cooker, so it's hardly a unitasker. For the past few years, Instant Pot has been the beloved single pot cooking world. But... More Difference between \$20 and \$200 Machine Two words separate the \$20 rice cooker from the \$200 of them: fuzzy logic. Fuzzy rice cooker logics have a fancy automatic technology that cooks rice with a little more nuance. The fuzzy theory of logic was introduced by Lotfi zad, a professor at the University of California, Berkeley, in 1965. The New York Times explains how it works from a technology perspective: Fuzzy logic is a way of describing situations that can't be described in absolutes: yes or no, truth or lie, white rice or brown. Fuzzy logic is used in automated technology, which must feel and adapt to various factors such as mixing cement (depending on humidity) and changing traffic lights (depending on traffic). In rice slabs, fuzzy logic can take into account the type of grain, its age and hardness and desired consistency. Frequent rice cooks who work with different grains and take place on the countertop will not be disappointed with the performance of these machines. In other words, these \$200 machines are equipped with rice cooking technology that is optimized for sushi, porridge and more. It can also customize cooking for different types of rice. Microchip device regulates cooking time and temperature. For example, here's a product description for Brand, Sojirushi: This 5-1/2-cup rice cooker and warmer makes 10 cups of boiled rice and includes various cooking features consisting of white (regular/sushi, softer or harder), mixed rice, porridge, sweet, semi-brown, brown, rinsing, and fast cooking. This device uses a black thick spherical pan with a stay-cool side handle that provides even heating for better cooking. There is a programmable melody or beep indicator to indicate when the cooking cycle is over. It's kind of like a cheap electric hand faucet compared to a fancy stand mixer. They both mix things up, but the stand mixer will do a hell of a lot more. Of course, there are different levels of quality stand faucets just like there are rice cookers. Our own editor-in-chief Alan Henry owns one of them and supports it. The promises are real. Put a medium-grain of jasmine or basmati rice in it compared to a short sushi grain rice, and it cooks both perfectly without me really having to do anything other than measuring water. In fact, the machine also makes up for any human error: Maybe I short water or add more water, thinking I can change the consistency on my own. No, the machine is smarter than me, and adjusts the temperature accordingly and produces consistent rice. Okay, but maybe I want to make conga or rice porridge or something. Well, there's a button at the front for that. If you make different kinds of rice, grains or oats often, quality, more expensive models will make your job a lot easier. Choosing the right plate for the Job Whichever route you go, you have to choose the right size machine to work with. Here's the basic size guide: Small: 3 - 4 cups Media: 5 - 6 cups Large: 8 - 10 cups Jumbo: 14 cups If you're a small family - it's just you and maybe a significant other, you probably just want a small one. If you have a family or you make a big party right away, you can Wednesday. Of course, it depends on your own individual needs, but these sizes are the main guideline. Aside from the size, there are a few basic features even a cheap model should have: Keep a warm button A removable, non-stick container One-touch operation Most will also come with a steamer, so you can steam vegetables, too, as well as serving paddle and cookbook. Unusual, fuzzy logical rice slabs should be equipped with a sound timer, different settings for rice and grain, and of course they should be easy to use: just press a button and you're done. Most of them also come with an extended keep heat feature that keeps the rice heated for twelve hours. Some fuzzy logical rice slabs will have more features that make them even more expensive: a warm-up cycle, a higher cup capacity, a brown rice setting and so on. Like everything else, these features are only worth it if you're going to use them, and they can turn an already expensive \$200 model into a \$300. G/O Media can get a commission of \$144 there are also brands to consider. Sojirushi seems to be the rice cooker that KitchenAid is a stand mixer: it's the most sought-after brand because it does the job well, but there are cheaper alternatives. Rosewill and Panasonic also make fuzzy logical rice cookers, and although their ratings are not as high as Sojirushi, they are cheaper. G/O Media can get a commission there in mind with options, too. For example, Cooks Illustrated put many different models and brands to the test, and Aroma was their best choice. It doesn't come with quite as many features as Sojirushi, but it has options for brown rice, white rice, and steam. G/O Media can get a \$30 commission And here's one thing to keep in mind with Japanese rice cookers: the traditional Japanese style measuring cup equals 3/4 of the U.S. cup. So make sure to adjust accordingly, or better yet, for traditional rice, use the first fist method. Nordstrom Rack It doesn't matter if you're a bonafide home chef or just learn the basics. Having spent the last few months (oof) inside, there is a good chance that you have mastered your way around the kitchen. You've perfected new recipes, made a lot of sourdough bread, and played with every appliance in your cupboards. By now, you may even be a little bored with all your gadgets. (We know we never thought we'd see a day, either.) If you want to breathe new life into your cooking routine, Nordstrom Rack has a secret sale on your favorite rice cooker. Gone are the days of over a boiling pot of water, inspecting each grain every few minutes. Sojirusha makes pumping heaps of rice plates easy. Just add grain and water, choose the settings, and the machine will take care of the rest. While the rice cooker seems like a universal situation, Sojirushi has many models to meet all your culinary needs. Want to make great portions for the whole family to enjoy? This spacious metal model can hold 5.5 glasses of rice. If you are looking for a reliable way to get the pic right every time, micom and Neuro Fuzzy models are designed to think for yourself and make small adjustments to the temperature when they see fit. Anyone who wants to splurge will love the zoziroshima induction heating pressure Rice cooker and warmer, which uses pressurized cooking and AI technology. But, can you really go wrong with this sale? No matter what model you buy, you'll be able to whip up paella, fried rice, and poppy rolls in the snap. Um, yes, please. Shop more Nordstrom Rack sales with slick deals. This content is created and supported by a third party and is imported to this page to help users provide their addresses Mail. You may be able to find more information about this and similar content piano.io I have 60 cups of rice cooker with two features, cook cook Warm. It uses to cook just fine for 4 times, I used it and I tried it a few times after but the water only heats up and doesn't cook the rice. what could be the problem. Hi, my name is Pa and this is how I make the perfect steamed rice in a rice cooker. The perfect simple recipe for a cold winter day! 1 pound bag of dried red beans 7 cups water 1 green pepper, chopped 1 medium onion, chopped 3 stalks of celery, chopped 2 garlic cloves, chopped or minced 1 to 1 1/2 pounds andouille sausage (cut into bite-sized pieces) 3 tbsp Creole seasoning Rice Rinse the beans thoroughly and put in a saucepan. Add vegetables, sausage, Creole seasoning and water to the beans. Cook on high for about 7 hours. When ready to serve, cook the rice according to the packet. Place the desired amount of red beans in a bowl, top with rice and serve. Images While the cooking time of the rice cooker varies depending on the rice cooker brand and the amount is cooked, it usually takes about 30 to 35 minutes to make a full pot of white or brown rice. Different types of rice require different amounts of water for cooking. Soft rice requires 2 cups of water for each cup of rice. Solid rice, such as Basmati, requires 1.5 cups of water to 1 cup of rice, while brown rice requires 2 cups plus 2 tablespoons of water for each cup of rice. Some types of rice tend to boil when cooked in rice cooker. Washing the rice three to four times before adding it to the rice cooker washes away the excess starch, which can cause the rice to boil. Over.

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