How Microwave Rice

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As compared to a stove, cooking rice in the microwave is comparatively easy and fast. Cooking experts think that cooking rice in the microwave produces better rice, and it is convenient for everyone. If a student wants to cook rice in their dorm room, but don't have a stove, then they can easily cook rice in the microwave. It would be safe, and they won't have to wait long. One thing that cooks don't have to deal with when they microwave rice, is the rice that is usually stuck to the bottom of the rice. Also look at how microwave potato – Click Here.

Is Microwave Rice Cooked? Rice can be easily cooked in a microwave, if cooks follow the right recipe. First, put rice and water in a microwave safe dish. If the rice is 1 cup, then the cook should add 2 cups of water in it. After that, place the dish in the microwave oven, uncover it and set it on high for 10 minutes; **Epicurious**.

After 10 minutes, small holes appear in the rice, the steam escapes from it, and most of the water is gone as well. Then, the cook should move on to the next step. Cover the rice after this, and then microwave it again for 4 minutes. When the cook takes the microwave dish out of the microwave, then it should let it stand for at least 5 minutes. Then, the cook should taste the rice to see its texture, and test its crunchiness.

Can You Microwave Rice Cakes? Those who love rice cakes, and want to microwave it can do so by adding ingredients to it. First, place the rice cakes in the microwave, then add the rice cakes with Parmesan cheese. After that, sprinkle the soy sauce over the Parmesan cheese, but don't put too much soy sauce, or it won't taste good. After that, place the microwave-safe plate in the microwave, and cook the rice cakes on high for about 30-40 seconds. The cheese gets bubbly and give the cakes a really good look. After that add cilantro on it, and you can enjoy the rice cakes with fruit or cranberry juice.

Some might think that this is not a healthy recipe for rice cakes, but it can be used as a cheat recipe. Cooking rice and rice dishes in the microwave, is not easy if one doesn't have the right recipe. This is why, before cooking rice in the microwave, one should search on different recipe websites to find out the best recipe; **TaleofMermaid**.

Can You Microwave Rice Twice? A cook should know better to microwave rice twice. This is because, when rice is put twice in the microwave, they lose their taste and texture. This is regardless of how they are cooked, and what ingredients are added to them. Cooks should never make rice, which they can't eat in one day, as it can be harmful for their health. It is best to cook little rice, enough for a day, and then make more when necessary; **SeriousEats**. The post <u>How Microwave Rice</u> appeared first on <u>Bill Lentis Media</u>.

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December 23, 2019 at 08:00PM