

Cooking Rice

Cooking rice in the Instant Pot, the 1:1 water to rice ratio method:

Measure dry rice, set aside. (about 1 “cup” minimum recommended, any “cup” you choose)

Measure same amount of water, add to Instant Pot’s inner pot/liner.

Rinse rice, add wet rice to the measured water in the inner pot.

Lock on the lid, and set the steam release valve to “sealing” position.

Select your pressure cooking time.

~The “Rice” button is timed for white or parboiled rice only.

~For other types of rice, set “Manual” to correct time (by pressing “-” to adjust the cooking time) for the type of rice you are cooking, in the case of brown rice, for example select 22-25 minutes depending on your preferences and any local issues, like high elevation.

~See abbreviated timing chart below, or use your preferred pressure cooking time for your variety of rice.

Let the rice rest for about 10 minutes after cooking is finished before releasing any remaining pressure, and serve.

Pressure cooking times (in minutes) for some common varieties of rice:

White rice: 3-8

Basmati (white) rice: 4-8

Brown rice (long/short): 22-28

Wild rice mix: 25-30