

Cooking Rice (Oven or Steamer)

Grains/Breads

Grains/Breads

B-03

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
					1. Do not rinse enriched rice.
Enriched white rice, medium grain, regular OR Enriched white rice, long grain, regular OR Enriched white rice, long grain, parboiled	3 lb 12 oz OR 3 lb 6 oz OR 3 lb 10 oz	2 qt ½ cup OR 2 qt OR 2 qt 1 ¼ cups	7 lb 8 oz OR 6 lb 12 oz OR 7 lb 4 oz	1 gal 1 cup OR 1 gal OR 1 gal 2 ½ cups	2. Place 1 lb 14 oz medium grain, or 1 lb 11 oz long grain, or 1 lb 13 oz par boiled rice in each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
Water, boiling		3 qt		1 gal 2 qt	3. Add salt to boiling water. Pour water over rice. (1 qt 2 cups per steamtable pan).
Salt		2 tsp		1 Tbsp 1 tsp	
					4. Cover pans tightly.
					5. Bake: Conventional oven: 350° F for 30 minutes Convection oven: 325° F for 30 minutes Steamer: 5 lb pressure for 25 minutes
					6. Remove from oven or steamer.
					7. CCP: Hold for hot service at 135° F or higher. OR CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours. Portion with No. 8 scoop (½ cup).

SERVING:	YIELD:	VOLUME:
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½ cup (No. 8 scoop) provides 1 serving of grains/breads.

50 Servings: 2 steamtable pans

50 Servings: about 1 gallons 2 ¼ quarts

100 Servings: 4 steamtable pans

100 Servings: about 3 gallons 2 cups

Tested 2004, Tested 2007

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Special Tip:

Cooking Brown Rice, long grain, regular

For 50 Servings, use 3 lb 2 oz brown rice and 1 gal 3 ½ cups boiling water and 2 tsp salt. Place 1 lb 9 oz of rice and 2 qt 1 ¾ cups of water in each steamtable pan (12" x 20" x 2 ½"). Use 2 pans. Cover and bake at 350° F or steam at 5 lb pressure for 50 minutes.

For 100 servings, use 6 lb 4 oz brown rice and 2 gal 1 ¾ qt boiling water and 1 Tbsp 1 tsp salt. Place 1 lb 9 oz of rice and 2 qt 1 ¾ cups of water in each steamtable pan (12" x 20" x 2 ½"). Use 4 pans. Cover and bake at 350° F or steam at 5 lb pressure for 50 minutes.
