

# 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	3 lb 12 oz	2 qt ½ cup	7 lb 8 oz	1 gal 1 cup	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.
OR Enriched white rice, long grain, regular	OR 3 lb 6 oz	OR 2 qt	OR 6 lb 12 oz	OR 1 gal	
OR Enriched white rice, long grain, parboiled	OR 3 lb 10 oz	OR 2 qt 1 ¼ cups	OR 7 lb 4 oz	OR 1 gal 2 ½ cups	
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

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Special Tip:  
Cooking Brown Rice, long grain, regular

For 50 Servings, use 5 lb 12 oz brown rice and 1 gal 1 ½ qt boiling water and 2 tsp salt. Place 2 lb 14 oz of rice and 2 qt 3 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 11 lb 8 oz brown rice and 2 gal 3 qt boiling water and 1 Tbsp 1 tsp salt. Place 2 lb 14 oz of rice and 2 qt 3 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.