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Pressure Cooker Congee (Rice Porridge or Jook)

Prep	Cook	Total
1 min	55 mins	56 mins

1 min to prep this 4-ingredient pressure cooker congee. Thick & creamy rice porridge is mild and easy to digest. Perfect comfort food for cold or sick days.

Author: Pressure Cook Recipes

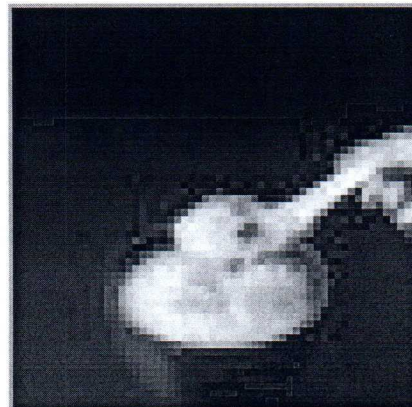
Cuisine: Chinese

Serving: 7 cups

Ingredients

- ¾ cup (173g) Jasmine rice
- 7 cups (1750ml) cold water
- 7 conpoy (dried scallops)
- Salt to taste

← or long-grain rice
← or chicken or duck bones



Instructions

1. Rinse rice under cold water by gently scrubbing the rice with your fingertips in a circling motion. Pour out the milky water, and continue to rinse until water is clear. Drain well
2. Add 7 cups (1750ml) of cold water and conpoy into the pot.
3. Close lid and cook at high pressure for 30 minutes in an Electric Pressure Cooker.
4. Turn off the heat and Natural Release for 15 minutes. Manually release the remaining pressure by carefully turning the venting knob to the venting position. Open the lid carefully.
5. Add salt to taste.
6. Turn on the heat (Instant Pot: press sauté button) and stir the congee until the desire thickness.
7. Serve warm.

Recipe by Pressure Cook Recipes at <https://www.pressurecookrecipes.com/pressure-cooker-congee-rice-porridge-jook/>

↑ or natural release