Rice is a delightful grain because there are a multitude of ways to prepare it. Along with preparing rice in a rice cooker, on the stove, or in the microwave, did you know you can also prepare rice in a pressure cooker?

Rice is a simple, delicious, and versatile grain. It can be used as a side dish, as a base for meat, to add hardiness to soups, and to add texture to desserts and custards.

Watch this video from USU Extension to learn how to prepare rice in a pressure cooker! While you’re at it, check out the USU Extension YouTube channel for hundreds of other videos filled with tips, tricks, and resources to help you live well.

For more information on rice, here is a fact sheet that highlights the different kinds of rice, the best ways to prepare it, and how to store it properly after it’s been
cooked.

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