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r/instantpot



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r/instantpot • 5 yr. ago
glutenfreeSoyFree



Trying to make fried rice. I usually use 1:1 water to rice ratio, 3 min cook with about 12 min natural release.

Question

I also use 50/50 water and chicken stock for extra flavor. Should I do less time pressure release or use slightly less water? I haven't made fried rice in like 10 years and can't remember the exact perfect set up. I definitely cool the rice I know. Any help would be appreciated.

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🗨 13



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karlthebaer • 5y ago •

Old rice. Make it as you normally would at 1:1. If you're going to use it for fried rice right away, lay it out on a cookie sheet and let as much of the steam evaporate as possible. If you can, make a rice meal earlier in the week and just make enough rice to have leftovers.

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Cho-Chang • 5y ago •

What type of rice are you using?

↑ 3 ↓

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3



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spritepath • 5y ago •

Cook your rice with your food. For all my Indian dishes (daal, chicken tikka, butter chicken) I cook it at the same time as my rice. I place a wire wrack stand over the dish and do 1 cup rice with 1 cup water in a microwave safe bowl at 10 min high pressure natural release.



2



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nolagem • 5y ago •

I'm wondering if fried rice might be better suited to the stove top?



2



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r/airfryer • 5 days ago

No more teflon in airfryer posts

156 upvotes



r/snackexchange • 3 days ago

[discussion] So it appears I got scammed on my 1st exchange...

144 upvotes · 35 comments



r/BreadMachines • 14 days ago

Breaddad's sour cream bread. Soft as store bought but more flavorful.

129 upvotes · 14 comments



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- r/BreadMachines

• 8 days ago

First time using a bread machine. Yes that is a blade up in there

99 upvotes

• 25 comments
- r/BreadMachines

• 9 days ago

Bread Dad Honey Wheat

120 upvotes

• 30 comments
- r/TopSecretRecipes

• 10 days ago

KFC Original Recipe Secret Ingredient

136 upvotes

• 66 comments

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141 upvotes · 18 comments

 r/airfryer · 12 days ago

How did I live all those years without an air fryer?

203 upvotes · 64 comments

PROMOTED



 r/BreadMachines · 13 days ago

PSA: this bread machine roll recipe has never failed me! I make them every holiday and they're perfect every time.

147 upvotes · 20 comments



 r/sousvide · 15 days ago

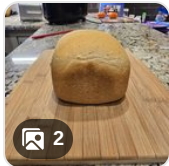
Anova decides to reverse course on supporting old devices!

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100 upvotes · 3 comments



 r/seriouseats · 13 days ago

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119 upvotes · 19 comments



r/cookingforbeginners • 22 days ago

Parsnip ("Duolingo for cooking") began in this sub and now has over 400 levels!

116 upvotes · 30 comments



r/seriouseats • 26 days ago

Best Serious Eats Recipe...

222 upvotes · 154 comments



r/Cooking • 2 days ago

When did you start cooking?

196 upvotes · 249 comments



r/Cooking • 12 days ago

If you could get something for your kitchen sub \$200, what would it be?

276 upvotes · 742 comments



r/cookingforbeginners • 11 days ago

What are some foods that are actually more expensive to make then to buy?

375 upvotes · 925 comments



r/cookingforbeginners • 22 days ago

I suck at cooking rice

196 upvotes · 747 comments



r/cookingforbeginners • 26 days ago

What cooking tools do you not own because they're too hard to clean?

203 upvotes · 457 comments



r/cookingforbeginners • 7 days ago

I'm 65 and have been cooking for years but made a rookie mistake.

215 upvotes · 76 comments



r/Cooking • 8 days ago

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r/keto • 2 days ago

No one told me how filling cream cheese is.

122 upvotes · 38 comments



r/Cooking • 17 days ago

What cooking gadgets have you tried and then later tossed?

189 upvotes · 769 comments



r/keto • 21 days ago

Currently wandering through the cereal aisle, when Coleridge's famous poem came to mind: Carbs, carbs everywhere, and not a bite to eat.

151 upvotes · 30 comments

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