Rice & Pasta

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| **Type of Rice** | **Description** |
| Brown |  |
| Instant |  |
| Long Grain |  |
| Short Grain |  |
| Wild Rice |  |

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|  | **Rice** | **Pasta** |
| **Cooking Method** | 1.Bring the liquid to a \_\_\_\_\_\_\_\_\_\_\_\_\_\_.   * Liquid is usually water but can be \_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_, or \_\_\_\_\_\_\_\_\_\_\_\_\_\_.   2.Add rice, \_\_\_\_\_\_\_\_\_\_\_ and reduce to a \_\_\_\_\_\_\_\_\_\_\_\_\_\_.  3.\_\_\_\_\_ \_\_\_\_\_\_ remove the \_\_\_\_\_\_\_\_ while rice is cooking. This will let out the \_\_\_\_\_\_\_\_\_\_\_\_. | 1.Bring water to a \_\_\_\_\_\_\_\_\_\_.  2.\_\_\_\_\_\_\_\_\_\_\_\_\_\_ add pasta so the boiling does not \_\_\_\_\_\_\_\_\_\_\_\_\_\_.   * If the boiling stops, the pasta will \_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. * Boiling helps \_\_\_\_\_\_\_\_\_\_\_\_\_ the pasta for \_\_\_\_\_\_\_\_\_\_\_ cooking.   3.Cook \_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_ occasionally. |
| **Doneness** |  |  |
| **Overcooked** |  |  |
| **Undercooked** |  |  |
| **Ratio** |  |  |

* Store in a tightly container at temperature.
* Pasta dishes are usually entrees, pasta is very cheap to make or buy