

Emma's Instant Pot Rice

Ingredients

- Botan Calrose Rice
- Water
- Metal or ceramic bowl (that fits in the instant pot)
- Instant Pot



Procedure

1. Measure out some mass of rice in the bowl (I usually do 200-300g)
2. Mass the bowl + dry rice.
3. Rinse the rice with cold water. That is, repeat the following substeps until the water is noticeably less cloudy:
 - a. Add a bunch of water to the bowl with the rice
 - b. Shake the rice around with your hand under the water
 - c. Let the rice settle to the bottom and dump out the excess water
4. Mass the bowl + wet rice, adding/removing water until you have a 1:1 ratio of dry rice mass to water.
5. Put it in the instant pot, on top of the trivet, with enough water in the instant pot to touch the bottom of the bowl.
6. Pressure cook (the button) on high for 3 minutes with venting set to sealed
7. Leave on "keep warm" (it'll still be pressurized anyway) for at least 15 minutes (it will say "L15:00" after keeping warm for 15 minutes)
8. Vent remaining pressure (there might still be some) by safely pressing the red button with a spoon or oven glove or something
9. Remove the rice and fluff it
10. COVER THE RICE when not actively scooping it out, or it will dry out and be yucky. It should stay warm for a long time, and stay good for a couple of hours if covered.