How To Cook Wild Rice

by Kevin Allen December 9, 2022



• Stovetop: To cook wild rice on the stovetop, bring a pot of water to a boil and add a pinch of salt. Rinse the wild rice and add it to the pot. Reduce the heat to low, cover the pot, and simmer for 45-50 minutes, or until the wild rice is tender. Drain any excess water and fluff the rice with a fork before serving.

• Instant Pot: To cook wild rice in an Instant Pot, add the wild rice and 2 cups of water or broth to the pot. Close the lid and set the pressure release valve to "sealing." Press the "rice" button or set the timer for 22 minutes. When the timer goes off, allow the pressure to release naturally for 10 minutes before releasing any remaining pressure manually. Fluff the rice with a fork before serving.

• Slow cooker: To cook wild rice in a slow cooker, add the wild rice and 4 cups of broth or water to the slow cooker. Cover and cook on low for 4-6 hours, or until the wild rice is tender. Fluff the rice with a fork before serving.

• Rice cooker: To cook wild rice in a rice cooker, rinse the wild rice and add it to the rice cooker with 2 cups of water or broth. Close the lid and turn on the rice cooker. The rice should be done in 45-50 minutes. Fluff the rice with a fork before serving. Click to view detailed guide for how to cook wild rice in a rice cooker

• Crockpot: To cook wild rice in a crockpot, add the wild rice and 4 cups of broth or water to the crockpot. Cover and cook on low for 4-6 hours, or until the wild rice is tender. Fluff the rice with a fork before serving.

Do Not Encourage
• Microwave: To cook wild rice in the microwave, rinse the wild rice and add it to a microwave-safe dish with 2 cups of water or broth. Cover the dish with a microwave-safe lid or plastic wrap and microwave on high for 20 minutes. Allow the rice to sit for 5 minutes before fluffing it with a fork and serving.



How to Cook Wild Rice in a Rice Cooker

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Can you cook wild rice in a rice cooker?

Yes, you can definitely cook wild rice in a rice cooker!

Hey there! Are you ready to cook up some of the best wild rice you've ever had? Let's do it, baby!

Here's how to cook wild rice in a rice cooker:
1.Rinse your wild rice thoroughly under cold water. This will help to remove any dirt or debris that may be clinging to the grains.
2.Add the wild rice to your rice cooker, along with the appropriate amount of water or chicken/vegetable broth for flavor. The general rule of thumb is to use two cups of water for every one cup of wild rice, but you may want to adjust this ratio depending on your personal preference for the level of chewiness.
3.Turn on your rice cooker and let it do its thing. Depending on the model you have, it may take anywhere from 20 to 60 minutes for the wild rice to cook. Most rice cookers have a "white rice" or "brown rice" setting that can be used to cook wild rice, but you may need to adjust the water ratio or cooking time depending on your specific rice cooker model and your personal preference for the level of chewiness.
4.While you're waiting for the wild rice to cook, you can get busy preparing the rest of your meal. Just remember to keep an eye on the rice cooker, as you don't want to overcook the wild rice or let it dry out.
5.When the rice cooker indicates that the wild rice is done, carefully fluff it with a fork and serve it up! Don't forget to add a little bit of butter, salt, and pepper to taste, if you're feeling fancy.
And that's it! Now you're ready to serve up a big bowl of wild rice that's sure to be a hit with everyone at the table. Get ready to dig in, because this stuff is tasty!

