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.

