

## Sanyo Rice Cooker User Manual

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This book unlocks the rice cooker's true potential. It thoroughly explains how this appliance works and how to prepare every kind of rice, grain, and dried bean.

This beautiful book will have you falling in love with your rice cooker as you use it every day for perfect-every-time rice and an incredibly surprising range of other foods. Rice cookers are ideal for the way we cook today. They are versatile and convenient, with one-button operation and a conveniently small footprint on your kitchen counter—plus, they can be cleaned in a flash when you are done cooking. Rice cookers make foolproof rice and beans, of course; but, as Beth Hensperger shows in this collection of the 100 best recipes from her earlier Ultimate Rice Cooker Cookbook, they cook a whole lot more than you might have thought. Here are all sorts of grains beyond rice, including quinoa, millet, and couscous, as well as all the popular pulses and legumes. In these pages, you will also find custards, hot cereals, and puddings, which, it turns out, cook up like a dream in the rice cooker. For substantial meals, there are a host of tasty and easy-to-make risottos, pilafs, chilis, stews, and soups, some with meats and some vegetarian. Unlike the earlier book, this new book has beautiful color photos to inspire you, as you make a heartwarming Sweet Brown Rice with Curry, Carrots, and Raisins; a zippy Fiery Pineapple Rice with Cashews and Cilantro; or a comforting Millet, Squash, and Sweet Pea Pilaf. Never has such a humble and simple-to-use kitchen appliance seemed so powerful and full of promise.

The follow-up to Rick Bayless's best-selling Mexican Everyday features a dozen "master-class" recipes you'll want to learn by heart, more than 30 innovative vegetable dishes, Rick's secret weapon flavorings to weave into your favorite dishes, and many other brand-new creations from his kitchen. Rick Bayless transformed America's understanding of Mexican cuisine with his Mexican Everyday. Now, ten years later, Rick returns with an all-new collection of uniquely flavorful recipes, each one the product of his evolution as a chef and champion of local, seasonal ingredients. More Mexican Everyday teaches home cooks how to build tasty meals with a few ingredients in a short amount of time. Cooking Mexican couldn't be easier, or more delicious. Rick generously reveals the secrets of his dishes—the salsas and seasonings, mojos and adobos he employs again and again to impart soul-satisfying flavor. He explains fully the classic techniques that create so many much-beloved Mexican meals, from tacos and enchiladas to pozole and mole. Home cooks under

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his guidance will be led confidently to making these their go-to recipes night after night. "Everyday" Mexican also means simplicity, so Rick dedicates individual chapters to illustrate skillful use of the slow cooker and the rice cooker. Also included are a special variation of the classic chicken-and-rice pairing, Arroz con Pollo, with an herby green seasoning, and an addictive roasted tomatillo salsa that's flavored with the same red chile seasoning brushed on his lush Grilled Red-Chile Ribs. Rick loves to highlight the use of seasonal, diverse vegetables. The heart of this cookbook is devoted to modern creations that range from a Jícama-Beet Salad inspired by Mexico's classic Christmas Eve salad to a sweet-and-tangy butternut braise. Rick's flexible imagination also transforms breakfast into a meal for any hour. His Open-Face Red Chile–Chard Omelet is as great for Wednesday night dinner as it is for Sunday brunch. Not to be forgotten is Rick's array of show-stopping desserts, among them Mexican Chocolate–Pumpkin Seed Cake and Fresh Fruit with 24-Hour Cajeta and Bitter Chocolate. In all his recipes, Rick carefully guides you through every step, suggesting ways to invent, adapt, and simplify without sacrificing flavor. More Mexican Everyday invites you into Rick's creative kitchen to enliven the way you cook and eat with friends and family.

What If the World Was Vegan? The true building blocks of cuisines across the planet are the spices, herbs, and grains—from basmati rice to buckwheat, coconut to caraway seeds. Apply those flavors to vegan staples such as seitan, or tofu and even straight-up vegetables, and the possibilities? If not endless, pretty darned expansive. So what if the world was vegan? Your own cooking is the answer to that question; fire up the stove and make a green curry, simmer a seitan date tagine stew, or hold a freshly made corn tortilla piled high with chile-braised jackfruit in your hand. Chart your course in the great, growing map of vegan food history. Award-winning chef, author of *Veganomicon*, and author of *Viva Vegan* Terry Hope Romero continues the vegan food revolution with more than 300 bold, delicious recipes based on international favorites. With chapters devoted to essential basics such as Spice Blends; The Three Protein Amigos; and Pickles, Chutneys & Saucier Sauces, you can make everything from salads to curries, dumplings and desserts. *Vegan Eats World* will help you map your way through a culinary world tour, whether you want to create a piergoi party or Thai feast, easy Indian chaat lunch or Your International House of Dinner Crepes.

This is the first English-language book to focus on the electric rice cooker and the impact it has had on the lives of Asian people. This account of the rice cooker's globalization aims to move away from Japan-centric perspectives on how "Made in Japan" products made it big in the global marketplace, instead choosing to emphasize the collaborative approach adopted by one Japanese manufacturing giant and a Hong Kong entrepreneur. The book also highlights the role Hong Kong, as a free port, played in the rice cooker's globalization and describes how the city facilitated the transnational flow of Japanese appliances to Southeast Asia, China, and North America. Based on over 40 interviews conducted with key figures at both National/Panasonic and Shun Hing Group, it provides a fascinating insight into the process by which the National rice cooker was first localized and then globalized. Interspersed throughout are personal accounts by individuals in Japan and Hong Kong for whom owning a rice cooker meant far more than just a convenient way of cooking rice. The book includes over 60 images, among them advertisements dating back to the 1950s that illustrate how Japanese appliances contributed to the advent of a modern lifestyle in Hong Kong. This account of the rice cooker's odyssey from Japan to Hong Kong and beyond is intended for a general audience as well as for readers with an interest in the empirical study of globalization, intercultural communication, Hong Kong social history, and Japanese business in Asia.

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Explains the concept of fuzzy logic, tells how it was developed in the United States, but only exploited in Japan so far, and describes products of the future that will feature fuzzy logic

Through recipes that use time-honored medicinal ingredients, *A Tradition of Soup* provides a fascinating narrative of the Southern Chinese immigrants who came to the United States in large numbers during the last half century, the struggles they faced and overcame, and the soups they used to heal and nourish their bodies. Following the Chinese approach to health, Teresa Chen, who was born into a family of food connoisseurs and raised by a gourmet cook, groups the recipes by seasons and health concerns according to Cantonese taxonomy: tong (simple broths, soups, and stews), geng (thickened soups), juk (rice soups or porridges), and tong shui (sweet soups), as well as noodle soups, wonton and dumpling soups, and vegetable soups. Also focusing on dahn (steaming) and louhfo (slow-cooking) soups associated with good health, the book features fresh, natural, and seasonal food. *A Tradition of Soup* highlights recipes that serve a wide range of purposes, from gaining or shedding weight to healing acne and preventing wrinkles. While some ingredients may seem foreign to Western readers, most are available in Chinese grocery stores. To help readers identify and procure these items, Chen provides a beautifully photographed ingredients glossary complete with Chinese names, pronunciation, and detailed descriptions.

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