

THE PERFECT RICE COOKER

陳 Helen's
Asian
Kitchen™

Designed
and Developed
by HELEN CHEN



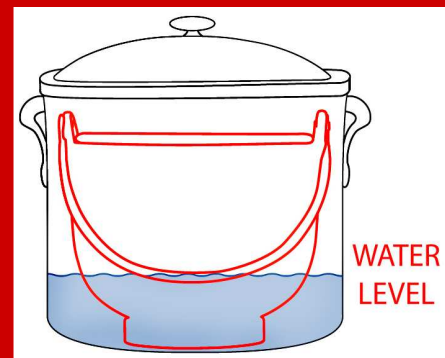
*"If you can boil water,
you can make
perfect rice!"*

Helen Chen

- ✓ Cook, serve, store and reheat – all in one vessel
- ✓ Non-electric, non-reactive, heat-proof high-fired porcelain
- ✓ Rice will never burn, scorch, boil-over or stick to the cooker
- ✓ Keeps food hot during meal
- ✓ Perfect for steamed soups, custards and grains such as barley, quinoa, couscous & more
- ✓ Unique stainless steel handle for easy removal from pot and convenient transport to table
- ✓ 2.5-quart capacity; Dishwasher safe



HOW TO USE THE PERFECT RICE COOKER



ADD RICE AND WATER TO THE
PERFECT RICE COOKER.

PUT THE COOKER
IN A STOCK POT
PARTIALLY FILLED
WITH WATER.

COVER THE STOCK POT
AND STEAM.

RICE WILL BE COOKED
PERFECTLY – LIGHT, FLUFFY
AND READY-TO-SERVE
IN ABOUT 25 MINUTES.

www.helensasiankitchen.com

Helen's Asian Kitchen™ is not affiliated with Joyce Chen products.