

# THE PERFECT RICE COOKER

陳 Helen's  
Asian  
Kitchen™

Designed  
and Developed  
by HELEN CHEN



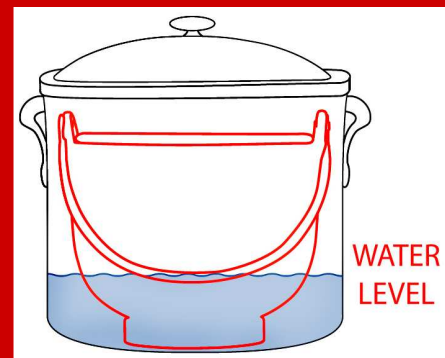
*"If you can boil water,  
you can make  
perfect rice!"*

*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](http://www.helensasiankitchen.com)

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