

INSTANT PUREE RICE MIX

INGREDIENTS	SERVINGS:	3	6	12	20
ReadyCare Instant Puree Rice Mix		½ cup	1 cup	2 cups	3½ cups
Boiling Water		1½ cups	3 cups	6 cups	10 cups
Margarine (optional)		1 tbsp	2 tbsp	¼ cup	6-7 tbsp
RECOMMENDED PAN SIZES:		Small loaf pan	⅓ steam table pan	½ steam table pan	full-size steam table pan

DIRECTIONS

1. Bring water to a boil. Whisk Puree Rice Mix into boiling water (add margarine to increase calories and provide additional taste).
2. Pour into appropriate size pan and cover.
3. Place pan on steam table to maintain serving temperature.
4. Plate using a #8 scoop.

Serving Suggestions:

- Serve plain or with a dab of butter.
- Drizzle gravy or sauce on top to compliment the center of the plate entrée.
- Garnish with grated cheese.
- Sprinkle parmesan cheese or garlic powder on top.
- Replace water with chicken broth to add chicken flavor and variety to the rice.
- Garnish with puree tomato for Mexican style rice.
- Serve as rice pudding dessert by adding Lyons Cinnamon Designer Dessert Sauce to the puree rice, or use as garnish.

