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## TO SERVE CADETS - RECIPES

### Oven Steamed Rice

**Yield:** Makes approximately 40-50 servings.

### Oven Steamed Rice

#### Ingredients:

- 10 cups rice
- 20 cups boiling water
- 3 Tbsp salt
- ½ cup margarine

1. Put all ingredients in an aluminum hotel pan. Stir to separate the rice clumps. Put a lid tightly on the pan. Put in a 350-degree oven for 45 minutes.
2. Remove and let stand covered for 5 minutes. Fluff with a fork when the lid is removed. Serve with an ice cream scoop for portion control.
3. Times can vary depending on whether using regular or convection oven.
4. Variations: Use chicken base and add some grated carrot, dehydrated onion and parsley to serve as a side dish with chicken. Use some tomato paste and chili powder to make Spanish rice. Can be used in a Burrito bar.

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