



# National Fried Rice Day - Tuesday, September 20, 2022

Kasai Japanese Steakhouse – Scottsdale, Arizona – Visit: [KasaiTeppan.com](http://KasaiTeppan.com)

Prepared by: Executive Chef Martin Kucera and Teppan Chef Jesse Sosa

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## CREATING PERFECT RICE

Here at Kasai, we make thousands of pounds of fried rice every month. No matter what fried rice we create, the key is to start with the perfect rice base. We have tried different varieties and combinations of rice and found that the blend below is the best for Kasai, and we hope you find it to your liking as well.

- **RICE TO WATER RATIO:**
  - The most important part of creating perfect steamed rice, is the rice to liquid ratio.
  - For our recipe, we are using equal parts of Calrose and standard Long Grain.
  - For the liquid, you can use water, but to greatly enhance the flavor, we use Chicken Broth and Beef Broth (Vegetarians can use Vegetable broth if desired).
  
- **RINSE THE RICE:**
  - Another key to creating great rice is to rinse the rice. Rinsing will remove excess starch from the rice as well as clean any debris & dirt. Doing this will reduce and almost eliminate any clumping.
  
- **WHAT TO COOK IN:**
  - We recommend purchasing a rice cooker. We will only be using a rice cooker for this recipe. Stove top recipes can be found online. Rice cookers can be found at Amazon, Walmart, Target, or at local markets. In our recipes, we are using the Aroma 6 Cup Rice Cooker. The price from Amazon and Walmart average \$20. Links below.
  - Walmart
    - <https://www.walmart.com/ip/Aroma-6-Cup-Non-Stick-Rice-Grain-Cooker-White/35745709?athbdg=L1200>
  - Amazon
    - [https://smile.amazon.com/Aroma-6-Cup-Pot-Style-Cooker-White/dp/B00N9N6GOY/ref=sr\\_1\\_4?crid=37ZNGVJ7S6KZM&keywords=aroma+rice+cooker&qid=1663510916&srefix=aroma+rice+cooker%2Caps%2C136&sr=8-4](https://smile.amazon.com/Aroma-6-Cup-Pot-Style-Cooker-White/dp/B00N9N6GOY/ref=sr_1_4?crid=37ZNGVJ7S6KZM&keywords=aroma+rice+cooker&qid=1663510916&srefix=aroma+rice+cooker%2Caps%2C136&sr=8-4)
  - There are many other brands that are highly recommended. We prefer this simple, one click, cooker which is available in multiple sizes, 3 cup, 6 cup, and 20 cup.

*Continued...*



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- **INGREDIENTS:** makes 4 cups of rice
  - Calrose Rice – 1 cup
  - Long Grain Rice – 1 cup
  - Liquid Beef Broth – 1 cup
  - Liquid Chicken Broth – 1 ¼ cups
  - Butter or Margarine (we prefer Butter) – 2 tablespoons
  - \* If using water instead of broth, use 2 cups of water
  - \* Do not add salt or pepper
  
- **TOOLS:**
  - Rice Cooker
  - Cookie sheet
  - Measuring Cups
  - Measuring Spoons
  
- **DIRECTIONS:**
  - In this order, add butter, liquid, and rice to rice cooker
  - Cover and click the “cook” or “start” button on your unit
  - Once the rice has completed cooking (most rice cookers will automatically shut off when complete), place the cooked rice on a cookie sheet and spread it around.
  - Leave uncovered. This will allow the rice to cool quickly and stay firm. If you cover, it will continue to cook and soften.
  - After it is cooled, about 2 hours, break up any clumps, cover, and place in fridge if storing for later use.
  - Shelf life is approximately 3 days

Ingredients

Finished  
Perfection

