



View the episode of [Alton Brown's Rice Pantry Raid](#) to learn how to cook rice. Answer the questions as you watch.

1. Rice is good for _____ meals.
2. List some problems people experience with cooking rice.
3. What is the ratio yield of uncooked rice to cooked rice?
4. What size pan should be used when cooking rice?
5. What is the water to rice ratio?
6. What ingredients can be added while cooking to provide flavor to the rice?
7. How long do you sauté the rice and at what temperature?
8. What dish can leftover rice be made into?

9. How does Alton create a tighter fitting seal for his pan?

10. Alton warns to be careful of what when lifting the seal?

11. What sound will you hear when you add the water to the pan of sautéed rice?