

MIXING DIRECTIONS FOR PUREED RICE:

| Ingredients | 6 servings | 12 servings | 24 servings |
|---|--------------|----------------|--------------|
| Water | 3 cups | 6 cups | 12 cups |
| Salt (optional) | ½ tsp | 1 tsp | 2 tsp |
| Butter or Margarine | 2 Tbsp | 4 Tbsp | 8 Tbsp |
| THICK & EASY® Instantized Rice | ½ cup | 1 cup | 2 cups |
| THICK & EASY® Instant Food and Beverage Thickening Powder | 7 Tbsp | ¾ cup & 2 Tbsp | 1 ¾ cups |
| Exact Yield | 24 oz | 48 oz | 96 oz |

Recommended Preparation:

Bring water, salt and butter to a boil. For best results, combine **THICK & EASY®** Instantized Rice and **THICK & EASY®** Instant Food & Beverage Thickening Powder before adding to water. Slowly add dry ingredients and whisk into boiling water. Cover and place on a steam table or in a food warmer for approximately 30 minutes. Whisk again before serving.

Alternative Preparation Method:

Combine all ingredients. Pour into steam table pan. Let stand 10 minutes. Cover. Bake at 350°F for 60 minutes and until thickened. Whisk before serving.

STORAGE & HANDLING:

Store in cool, dry place. Shelf stable up to 3 years from date opened.