

Here are just a few of our great [rice cooker recipes](#) from [Rice Cooker Fetish](#)

Beer Braised Baby Back Ribs Recipe for the Rice Cooker

Yes! You can make great BBQ ribs in a rice cooker. Try this tasty baby back bbq ribs rice cooker recipe.

Baby Back Ribs Recipe Ingredients

1 slab of baby back ribs -- cut in 4 pieces

1 teaspoon of your favorite seasoning salt

1 tablespoon olive oil -- optional

12 ounces beer

1 cup stock

1 1/2 cups barbecue sauce

Baby Back Ribs Recipe Directions

Wash and pat dry the slab of ribs. Season ribs with salt rub.

Turn on rice cooker and add oil. Add ribs and brown on meat side.

Add beer, stock, and barbecue sauce. Press cook and let cook for 1 hour.

Serving suggestion: Put 4 ears of corn in your rice cooker steamer basket during the last 10 minutes of cooking.

Corn on the cob and baby back ribs...what could be better?

Ham and Cheese Breakfast Strata for the Rice Cooker

This is a great strata rice cooker recipe that's perfect for breakfast and so easy to make in the rice cooker. Of course it makes a wonderful meal at any time of day!

Strata Recipe Ingredients:

1 tablespoon butter

8 slices white bread; remove and save crusts

6 ounces thinly sliced ham, roughly chopped

8 ounces shredded Monterrey Jack cheese, divide

2 tablespoons dried minced onions, divide

6 eggs, beaten

3 1/4 cups half-and-half

1/2 teaspoon salt

3/4 teaspoon black pepper

1/4 teaspoon Tabasco sauce (about 2 shakes)

Strata Recipe Directions:

Grease your rice cooker inner pot with the butter (leave any excess in the pot). Cut stale bread squares into 16 triangles, (cut up and leave out overnight, or toast briefly in a 250 F oven) Place 8 of the bread triangles into the bottom of the cooker; sprinkle in the trimmed-off crusts so that the bottom of the cooker is covered with bread. Add the ham, sprinkling it over the bread to make a thick layer, then add all but 1/2 cup of the cheese. Sprinkle 1 tablespoon of the onions over the cheese; top with remaining 8 bread pieces and set aside. In a large mixing bowl, combine the eggs, half-and-half, salt, pepper and Tabasco sauce; whisk until blended. Pour the egg mixture over the bread triangles, then sprinkle with remaining onions.

Let mixture sit 15 minutes, then sprinkle on reserved 1/2 cup of cheese. You can vary the amounts of cheese and ham as you desire or substitute with sausage.

Cover, cook and serve your strata!

Make a Carrot Cake in your Rice Cooker

This yummy carrot cake recipe is easy to make in your rice cooker. It tastes great and it's nutritious too!

Carrot Cake Recipe Ingredients

* 1 1/2 cups of flour

* 1/2 cup of sugar

* 1 teaspoon double-acting baking powder

* 1/2 teaspoon baking soda

* 1/2 teaspoon salt

* 1 teaspoon cinnamon

* 1 teaspoon ginger powder

- * 1/2 cup of milk
- * 1/4 cup raisins
- * 1/4 cup chopped nuts - cashews or walnuts
- * 1 large carrot - grated
- * 2 large eggs
- * 1/3 cup canola oil (any oil may be used)
- * 1/2 teaspoon vanilla
- * 2 tablespoons unsulphured molasses

Carrot Cake Recipe Directions:

Prep Time: 15 mins Total time involved: 2 1/4 hrs

- 1 Combine all dry ingredients and mix well with fork.
- 2 Add all wet ingredients and carrots to dry mixture and stir with fork until well mixed.
- 3 Lightly oil the pan of rice cooker.
- 4 Pour cake batter in to the rice cooker.
- 5 Set rice cooker to 'slow' if you have that option, then press start (if you don't have slow that is ok).
- 6 Rice cooker may shut off prematurely. Restart the rice cooker - most rice cookers will require at least 2 cooking cycles for cake to bake.
- 7 Check for finished cake by inserting toothpick - it will come out clean when inserted into the cake if cake is cooked completely.
- 8 Remove pan from cooker when finished and let cool in pan for 1 hour.
- 9 Invert pan over a plate larger than pan opening and allow cake to slide onto plate from pan.
- 10 Frost or not as desired.

Once you've tried this Carrot Cake recipe for the rice cooker you may like to try our [Decadent Chocolate Truffle Cake recipe](#) for the cooker.

See all of our recipes at [Rice Cooker Recipes](#) on [Rice Cooker Fetish](#)