

How to Season Your Earthenware Cooker

This is a one-time simple step before using your Earthenware Cooker for the first time.

Because the Earthenware Cooker is made out of porous clay, without seasoning, it might cause leaking or cracking. Therefore, we suggest that you season the Earthenware Cooker, by making porridge in it. This may seem like an extra step, but it's just a simple procedure which will extend the life of your Earthenware Cooker for many years.

How to Season Your Earthenware Cooker:

1. Make sure the outer bottom of the Earthenware Cooker is dry before starting the process.
2. Pour enough water that fills to about 70% of the Earthenware Cooker and add cooked rice. The cooked rice must be at least 1/5 of the volume of the water. If you are using frozen left-over rice, make sure the rice is defrosted (can microwave). Stir the water and rice thoroughly.
3. Cover the Earthenware Cooker with a lid and cook the rice over low to medium-low heat. Once the mixture starts to simmer (approximately after 20-30 minutes), uncover and keep the heat at low (the mixture should simmer, not boil). Continue to cook until the mixture becomes almost like paste. Stir occasionally to make sure the bottom is not burned. * Make sure to not let the mixture boil.
4. Turn off the heat and let it cool down for about 1 hour.
5. Remove the rice mixture, rinse thoroughly, and let it dry completely before using it for the first time.

