

Hamilton Beach®

...now that's
Good Thinking®

Hamilton Beach® Rice/Hot Cereal Cooker with Rice Rinser/Steam Basket

Good Thinking. Features:

Much More Than a Rice Cooker – Two new features have been added to this popular rice cooker. A versatile rice rinser/steam basket lets you rinse rice before cooking and gently steam vegetables, meats, or fish with no added oils or butter. The hot cereals function makes creamy oatmeal and grits.

Consistent Results – Making perfect white rice, and whole grains such as barley, quinoa, or farro is as simple as pressing a button. It automatically cooks to the ideal doneness and texture then shifts to keep warm until serving time to avoid drying out. Prepare any amount between 4 and 20 cups of cooked rice with the same great results.

Six Cooking Options – No more guessing if the rice is fully cooked. The White Rice, Quick Rice, and Whole Grain options cook to perfection automatically. You can use the adjustable timer to cook hot cereals, steam cook healthy meals, or simmer hearty soups.

Have Dinner Ready & Waiting – With the Delay Start timer, you can delay the cooking process up to 15 hours in advance. Set it up in the morning and your food will be ready when you get home.



Product Name/MSRP

Hamilton Beach® Rice/Hot Cereal Cooker with Rice Rinser/Steam Basket

(Model 37543) MSRP: \$44.99

Availability: Now

Toll-Free Number and Website: 800-851-8900; hamiltonbeach.com

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Recipe from our Kitchen

Cranberry Apple Steel Cut Oatmeal



Ingredients

- 6 rice measuring cups steel cut oats
- Water to 10-cup line
- 2 cups sweetened dried cranberries
- 2 cups coarsely chopped apples
- 1 tablespoon ground cinnamon
- 1 teaspoon salt

Suggested toppings: brown sugar, maple syrup, chopped toasted nuts

Directions

1. Place steel cut oats in cooking pot. Fill water to 10-cup line.
2. Stir in cranberries, apples, cinnamon and salt.
3. Cover and set rice cooker on HOT CEREAL setting for 75 minutes.
4. Stir and serve with desired toppings.

All recipes are created, tested and approved by the Hamilton Beach Test Kitchen.