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# Aroma 6 Cup Rice Cooker Manual

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**Aroma Rice Cooker Cookbook "O'Reilly Media, Inc."**

Quickly learn to use your Aroma Rice and Food Cooker like a pro! Easily make the best rice and you've ever had, and amaze your friends and family with meltingly tender, flavorful meals. Learn the proper times and temperatures and correct amounts to safely cook rice, meats, desserts, and other tips on how to safely use you Aroma. 2000 AROMA Rice Cooker Cookbook will ensure you: **GET THE MOST FROM YOUR AROMA!** With clear instructions, so you spend time eating surprisingly deliciously prepared foods, deserts and gourmet meals instead of reading and researching how! **QUICKLY LEARN PRO TIPS** like seasoning Yellow or Mexican rice

to perfection. -how to add healthy crispness to your meats, and much, more! Provides you with easy to follow instructions and a wide range of recipes that will practically guarantee you amaze your guests with delicious rice, meat, desert and side-dishes cooked to flavorful perfection! **LEARN CORRECT TEMPERATURES** to avoid under/overcooked food, getting sick from bacteria and other cooking hazards! Now, delight your friends and family with meltingly tender, flavorful meals. Multicooker Perfection Clarkson Potter This beautiful book will have you falling in love with your rice cooker as you use it every day for perfect-every-time rice and an incredibly surprising range of other foods. Rice cookers are ideal for the way we cook today. They are versatile and convenient, with one-button operation and a conveniently small

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footprint on your kitchen counter—plus, they can be cleaned in a flash when you are done cooking. Rice cookers make foolproof rice and beans, of course; but, as Beth Hensperger shows in this collection of the 100 best recipes from her earlier *Ultimate Rice Cooker Cookbook*, they cook a whole lot more than you might have thought. Here are all sorts of grains beyond rice, including quinoa, millet, and couscous, as well as all the popular pulses and legumes. In these pages, you will also find custards, hot cereals, and puddings, which, it turns out, cook up like a dream in the rice cooker. For substantial meals, there are a host of tasty and easy-to-make risottos, pilafs, chilis, stews, and soups, some with meats and some vegetarian. Unlike the earlier book, this new book has beautiful color photos to inspire you, as you make a heartwarming Sweet Brown Rice with Curry, Carrots, and Raisins; a zippy Fiery Pineapple Rice with Cashews and Cilantro; or a comforting Millet, Squash, and Sweet Pea Pilaf. Never has such a humble and simple-to-use kitchen appliance seemed so powerful

and full of promise.

The Juicing Recipes Book Andrews McMeel Publishing

50 Top Rated Aroma Rice Cooker Recipes-Tasty Meals With The Perfect Blend Of Grains And Veggies Easy to make 50 recipes like you get at the restaurants. Cooks up in your rice cooker without any fuss, mess or stirring! Haven't tried it? Thanks to Aroma's innovative technology, you're just a button press away from couscous, oatmeal, cake and so much more - all from a rice cooker! Aroma's rice cookers are versatile and can prepare your entire meal using nearly every type of cooking method from steaming, slow cooking, and "baking" ... and you thought they were just for rice! A rice cooker (or pressure cooker) is perfect for making great food, and not only rice, whether you want fast and easy comfort foods or new, exotic dishes that you've never tried before. This book contains 50 easy-to-follow Aroma Rice Cooker healthy recipes that you can cook on a daily basis.

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These flavorful recipes are all crafted to provide you great meals in less than 60 minutes, with as little fuss in food preparation and serving. Here Is A Preview Of What You'll Learn... \*Creamy Chicken, Mushrooms, and Peas on Rice \*Easy Cashew Curry Recipe, Vegan \*Couscous with Parmesan-Crusted Eggplant Medallions \*Adobo and Mushroom Rice \*Coconut and Pork Flavored Rice \*Spicy Chorizo Rice with Salted Black Beans \*Banana Oats with Peanut Butter and Strawberry Jam, Vegan \*Cranberry Oats with Cashew Nuts, Vegan \*Mushroom Polenta with Cashew Cheese, Vegan \*Squash and Quinoa Soup, Vegan \*Beef Stroganoff with Rice and Peas, All-in-1-Pot Recipe \*Chocolate Lava Cake with Raspberries \*Wholegrain Apple-Walnut Cake, Vegan \*Much, much more! Buy your copy today! Try it now, click the "add to cart" button and buy Risk-Free

**The Skinnytaste Cookbook** Harvard  
Common Press

Soup's on! With this new Best Recipe title, the editors of "Cook's Illustrated" left no stockpot unheated in their search for the best of the best--the best tips and techniques for building flavor, valuable information on storage and reheating, an essential cookware ingredient guide, and more than 200 recipes.

Heirloom Beans Vertical Inc  
Rice cookers are perfect for how we cook today - versatile and convenient, they have one-button technology, don't take up much counter space, and are a breeze to clean. And they can do so much more than produce foolproof rice, beans, and grains. The Ultimate Rice Cooker Cookbook shows you how to make everything from Thai Curried Rice to Chocolate Pots de Creme with

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Poached Fresh Cherries, from Breakfast Barley to Turkey Chili with Baby White Beans. This edition is in two volumes. The first volume ISBN is 9781458769480.

Damn Delicious Clarkson Potter

Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, Skinnytaste. Gina Homolka is America's most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, Skinnytaste is the number one go-to site for slimmed down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy

Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet "Muffins" that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent. The Skinnytaste Cookbook features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started Skinnytaste when she wanted to lose a few pounds herself. She turned to Weight Watchers for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-fying" her

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favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, The Skinnytaste Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

The Pot and How to Use It Time Inc. Books

Get the most out of your juicer with over 150 juicy recipes High-energy juices, cleansing juices, weight loss juices, and more—the number of juicing recipes that boost your health are virtually endless. In one complete reference, The Juicing Recipes Book packs only the best

healthy, vitamin-rich juicing recipes to get the maximum benefit of your juicer. From Jet Lag Tonic to Metabolism Boosting Green Juice, these juicing recipes are organized according to their purpose, so you can get your body in top shape, lose weight, increase your energy, or detox your system. Plus, if you haven't bought your juicer yet, this book gives you the lowdown on the three main juicer types, so you can make the wisest choice for your specific health needs. The Juicing Recipes Book includes: A KICK-START GUIDE: Learn what type of juicer fits your lifestyle, which ingredients to keep on hand for your

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juicing recipes, and how to prep fruits and veggies. 150 JUICING RECIPES: Fill your glass with the healthiest recipes like Breakfast Mojito, Spicy Tomato, Citrus Energy, Complexion Helper, and Peach-Strawberry Nectar. A JUICE FOR EVERY NEED: Choose the juice that fits your needs with options for Brain-Nourishing Juices, Alkalizing Juices, Healthful Skin Juices, and more. Find a juice for every unique body. Unlock the full benefit of your juicer machine and feel the difference with The Juicing Recipes Book.

2000 AROMA Rice Cooker Cookbook  
W. W. Norton & Company

150 Quick, Easy And Delicious Recipes Made Simple With Aroma Rice Cooker. Is Aroma rice cooker good? Is the Aroma Rice Cooker a slow cooker? Can I make popcorn in my rice cooker? How long does a rice cooker Take 1 cup? How does a rice cooker know when the rice is done? What else can be cooked in a rice cooker? Based on the quality of rice it produces, additional functions it offers, and a very reasonable \$30 price tag with outstanding user reviews, the Aroma 8-Cup Cool Touch Rice Cooker is our top pick for best-all-around rice cooker. It's a terrific choice for a family of 4 to 6 people, with a cooked capacity of 8 cups. Thank you for choosing the Aroma® Professional™

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20-Cup Digital Rice Cooker, Food Steamer, and Slow Cooker. This rice cooker is specially calibrated to prepare all sorts of rice, including difficult-to-cook whole grain brown rice, to fluffy perfection, whether long, medium, or short grain. Rice cookers are capable of preparing more than just rice. Ribs, chili, and pizza can all be made using the appliance. Other grains, such as barley or quinoa, can be cooked in rice cookers. In a rice cooker, you can make oatmeal or pancakes for breakfast.

Vietnamese Food Any Day Harper Collins

A beautiful and lavishly photographed cookbook focused on authentic Japanese clay-pot cooking, showcasing

beloved recipes and updates on classics, with background on the origins and history of donabe. Japanese clay pot (donabe) cooking has been refined over centuries into a versatile and simple method for preparing both dramatic and comforting one-pot meals. In Donabe, Tokyo native and cooking school instructor Naoko Takei Moore and chef Kyle Connaughton offer inspiring Japanese home-style recipes such as Sizzling Tofu and Mushrooms in Miso Sauce and Dashi-Rich Shabu-Shabu, as well as California-inspired dishes including Steam-Fried Black Cod with Crisp Potatoes, Leeks, and Walnut-Nori Pesto or Smoked Duck Breast with Creamy Wasabi – Green Onion Dipping Sauce. All are rich in flavor,



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simple to prepare, and perfect for a communal dining experience with family and friends. Donabe also features recipes from luminary chefs such as David Kinch, Namae Shinobu, and Cortney Burns and Nick Balla, all of whom use donabe in their own kitchens. Collectible, beautiful, and functional, donabe can easily be an essential part of your cooking repertory.

### The Just Bento Cookbook 2 Independently Published

Learn how to get the most out of using a rice cooker in this go-to guide—with 175 recipes for cooking nearly everything from soups and appetizers to meats, veggies, pasta, and even dessert. Rice cookers are a great way

to perfectly cook rice, but they 're also great for cooking just about everything else! These popular kitchen appliances can steam, stew, stir-fry, braise, and sauté, almost like a portable stovetop. In The “ I Love My Rice Cooker ” Recipe Book, you 'll learn how to use your rice cooker to create 175 delicious, one-pot meals that are healthy and easy to make using fresh ingredients and basic pantry items. With detailed explanations of the techniques and processes you can use, this cookbook will empower you to use your rice cooker in new ways to create your favorite dishes.

Our Best Bites Ten Speed Press  
AROMA RICE COOKER AND FOOD  
STEAMER Aroma Rice Cooker and  
Food Steamer is made by Aroma

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Housewares Company, a leading American brand for rice cookers. They are known for providing kitchen appliances that enhance and enrich their customers' lives. The design of the cooker is perfect for every necessity in every one's kitchen because of everything that it can cook. Rice cooking rice is a main course. As mentioned, you can make and prepare healthy meals and vegetable sides using this type of cooker. This cooker has different functions specially designed for your needs. - White Rice - Cooks delicious white rice automatically. The waiting time will depend on the amount of rice that you are cooking. The greater the number of cups, the longer it takes. - Brown Rice - This is perfect not only for brown rice, but for other grains that require more time to cook. - Steam - Steam grains that are tough to cook. - Steam - This setting is used for vegetable sides and main courses. You just have to set the timer. Once it reaches a boil, the cooker will begin. It will automatically shut off once the cooker is over. - Slow Cook - Ideal for cooking homemade stews and soups. You can set the timer from 2 to 8 hours depending on the time you need for cooking your healthy meals. - Flash Rice - Time-saving option for rice in a pinch. It will cut 50% of your cooking time. - Keep Warm - Once rice is cooked, it will automatically turn to "keep warm" mode. This function will keep your food warm and ready to serve. - Delay Timer - This function is ideal in cooking rice when you need it to be cooked. For instance, you set it

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to be cooked in 6 hours, the cooker function will just activate in 6 hours. Prepare the uncooked rice in the morning and cooked rice will be ready when you get home.

Aroma Rice Cooker Cookbook Wilma Gigliotti

Your Rice Cooker Will Make Your Meals Quickly and Easily Use it for breakfast, lunch, dinner, even dessert! This book will provide you with 40 delicious recipes for making meals in your rice cooker. From steaming vegetables to baking a cake, you can do all kinds of excellent meals like an expert with your rice cooker. Inside You Will Learn: How to Use Your Rice Cooker Different Types of Rice Delicious Breakfasts to Make in Your Rice Cooker The Variety of Meats That Can Be Used Nutritional Information for Your Recipes Common Mistakes to Avoid

And Much More Once you have used your rice cooker, you will want to use it for nearly every meal. It's easy, quick and the delicious meals you can make will delight both you and your friends or family. Don't wait another minute. Learn how this common kitchen appliance can enhance your mealtimes and have your family asking for seconds and thirds. Don't Delay. Download This Book Now.

Just One Cookbook Teresa Broussard

Are you the innovative type, the cook who marches to a different drummer -- used to expressing your creativity instead of just following recipes? Are you interested in the science behind what happens to food while it's

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cooking? Do you want to learn what makes a recipe work so you can improvise and create your own unique dish? More than just a cookbook, *Cooking for Geeks* applies your curiosity to discovery, inspiration, and invention in the kitchen. Why is medium-rare steak so popular? Why do we bake some things at 350 ° F/175 ° C and others at 375 ° F/190 ° C? And how quickly does a pizza cook if we overclock an oven to 1,000 ° F/540 ° C? Author and cooking geek Jeff Potter provides the answers and offers a unique take on recipes -- from the sweet (a "mean" chocolate chip cookie) to the savory (duck confit sugo). This book is an excellent and intriguing resource for anyone who wants to experiment with cooking, even if you don't consider yourself a geek. Initialize your kitchen and calibrate your tools. Learn about the important reactions in cooking, such as protein denaturation, Maillard reactions, and caramelization, and how they impact the foods we cook. Play with your food using hydrocolloids and sous vide cooking. Gain firsthand insights from interviews with researchers, food scientists, knife experts, chefs, writers, and more, including author Harold McGee, TV personality Adam Savage, chemist Hervé This,

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and xkcd "My own session with the book made me feel a lot more confident in my cooking." --Monica Racic, The New Yorker "I LOVE this book. It's inspiring, invigorating, and damned fun to spend time inside the mind of 'big picture' cooking. I'm Hungry!" --Adam Savage, co-host of Discovery Channel's MythBusters "In his enchanting, funny, and informative book, *Cooking for Geeks* (O'Reilly), Jeff Potter tells us why things work in the kitchen and why they don't." -- Barbara Hanson, New York Daily News  
Budget Bytes Cook's Illustrated  
Delicious, fresh Vietnamese food is achievable any night of the week with

this cookbook's 80 accessible, easy recipes. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR • The Washington Post • Eater • Food52 • Epicurious • Christian Science Monitor • Library Journal  
Drawing on decades of experience, as well as the cooking hacks her mom adopted after fleeing from Vietnam to America, award-winning author Andrea Nguyen shows you how to use easy-to-find ingredients to create true Vietnamese flavors at home—fast. With Nguyen as your guide, there ' s no need to take a trip to a specialty grocer for favorites such as banh mi, rice paper rolls, and pho, as well as recipes for Honey-Glazed Pork Riblets, Chile

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Garlic Chicken Wings, Vibrant Turmeric falls."—New York Times Book Review  
Coconut Rice, and No-Churn  
Vietnamese Coffee Ice Cream.  
Nguyen ' s tips and tricks for creating  
Viet food from ingredients at national  
supermarkets are indispensable,  
liberating home cooks and making  
everyday cooking easier.  
Once Upon a Chef: Weeknight/Weekend  
Andrews McMeel Publishing  
The rice cooker is an amazingly versatile  
appliance.  
Mini Rice Cooker Cookbook  
ReadHowYouWant.com  
A New York Times Bestseller Winner  
of the James Beard Award for General  
Cooking and the IACP Cookbook of the  
Year Award "The one book you must  
have, no matter what you ' re planning  
to cook or where your skill level

Ever wondered how to pan-fry a steak  
with a charred crust and an interior  
that's perfectly medium-rare from edge  
to edge when you cut into it? How to  
make homemade mac 'n' cheese that is  
as satisfyingly gooey and velvety-  
smooth as the blue box stuff, but far  
tastier? How to roast a succulent,  
moist turkey (forget about  
brining!)—and use a foolproof method  
that works every time? As Serious  
Eats's culinary nerd-in-residence, J.  
Kenji L ópez-Alt has pondered all  
these questions and more. In The Food  
Lab, Kenji focuses on the science  
behind beloved American dishes,  
delving into the interactions between  
heat, energy, and molecules that create

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great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

### The "I Love My Rice Cooker"

#### Recipe Book Creates

Independent Publishing Platform

The author of the best-selling Just Bento Cookbook is back with hundreds of delicious new Japanese-

lunchbox-style recipes—including many low-carb, vegetarian, and vegan options—that can be made quickly and without a lot of fuss. The passion for bento boxes shows no signs of letting up. Leading the way in popularizing these compact and portable boxed meals has been Makiko Itoh, blogger extraordinaire and author of the perennial bestseller, *The Just Bento Cookbook*. Itoh was instrumental in spreading the word that bentos are perfect for busy adults-on-the-go—they don't have to be cute and they don't have to take a lot of planning or prep time in order to be tasty, nutritious, and economical. In

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THE JUST BENTO COOKBOOK 2: with Itoh ' s basic bento rules, Make-Ahead Lunches and More, Itoh revised to reflect comments she ' s offers hundreds of new recipes for bento-friendly dishes. The premise of this second cookbook is that anyone can make delicious, healthy bentos quickly and easily. Itoh focuses on three types of bentos with specific and appealing benefits: bentos that can be made ahead of time, " express " bentos that can be put together fast, using components right off the shelf or out of the refrigerator, and bentos for special dietary needs. Full-color photos accompany the directions and showcase the finished dishes. THE JUST BENTO COOKBOOK 2 opens

with Itoh ' s basic bento rules, revised to reflect comments she ' s heard from her many fans after the first book came out. " Build Up Your Stash " explains why having some items ready to pack up and go is the key to stress-free bento-making. Here are tips on making foods that store well, organizing storage space, the best containers to use for different foods, what store-bought items to have on hand, etc. The first section, " Make-Ahead Bentos, " features recipes for a wide variety of dishes that can be prepared the night before or first thing in the morning. Here are different kinds of meatballs and burgers, including



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both Western versions and Japanese Bentos ” presents very quick-to-variations; mouth-watering chicken, assemble boxes comprised of foods pork, beef, egg and fish dishes; a that don ’ t require detailed recipes section on “ Tofu and Vegan ” treatsand don ’ t rely on pre-homemade such as Ginger Tofu Teriyaki and items. From Mediterranean Pasta Green Lentils and Brown Rice; and and Yakisoba bentos to a recipes for Rice Sandwiches such as Deconstructed Taco Salad and Stir-fry Bento, the ideas here will prove Egg-wrapped Rice Sandwich with Bacon Rice Filling. A special section to be lifesavers for busy people who of Low Carb recipes based on need to get out of the house in a shirataki noodles and konnyaku hurry but still want their flavorful, (konjac) offers fun and creative filling, and healthy lunch. Other new ways to use this no-cal, no-carb, no- and exciting additions to this second sugar, gluten-free “ miracle ” noodlevolume include an entire section of in dishes like Rice and Shirataki recipes for Vegetable Side Dishes Pilaf with Shrimp, Shirataki Chicken (Roast Asparagus with Balsamic “ Ramen ” in a Lunch Jar, and Shirataki with Sesame. “ Express and Corn Salad), and one for

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Japanese Vegetable Side Dishes (Buttery Kabocha Squash, Crunchy Stir-fried Soy Beans, Hijiki Seaweed with Garlic). Recipes for different versions of dashi will help readers keep a supply of this staple ingredient at the ready. And advice on tools and equipment, types of bento boxes and accessories, as well as a glossary and resource section, will ensure that preparing bentos is as enjoyable as eating them.

### Eating from the Ground Up Flatiron Books

The debut cookbook from the Saveur blog award-winning Internet expert on making eating cheap

dependably delicious As a college grad during the recent great recession, Beth Moncel found herself, like so many others, broke. Unwilling to sacrifice eating healthy and well—and armed with a degree in nutritional science—Beth began tracking her costs with obsessive precision, and soon cut her grocery bill in half. Eager to share her tips and recipes, she launched her blog, Budget Bytes. Soon the blog received millions of readers clamoring for more. Beth's eagerly awaited cookbook proves cutting back on cost does not mean cutting back on taste. Budget Bytes has more than 100 simple, healthy, and

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delicious recipes, including Greek Steak Tacos, Coconut Chicken Curry, Chorizo Sweet Potato Enchilada, and Teriyaki Salmon with Sriracha Mayonnaise, to name a few. It also contains expert principles for saving in the kitchen—including how to combine inexpensive ingredients with expensive to ensure that you can still have that steak you 're craving, and information to help anyone get acquainted with his or her kitchen and get maximum use out of the freezer. Whether you 're urban or rural, vegan or paleo, Budget Bytes is guaranteed to delight both the palate and the pocketbook.

### Aroma Rice Cooker Cookbook Ten Speed Press

"Aroma Rice Cooker Cookbook: Smart and Easy Beginners' Guide to Refreshing Seasoning with 36 Flavorful Rice Recipes, Inspired by Okinawa Cuisine 2024" by Olivia William invites readers on a culinary journey that combines the convenience of modern technology with the rich and vibrant flavors of Okinawan cuisine. This comprehensive guidebook is geared for both novices and seasoned cooks wishing to enrich their rice-cooking experience with the flexible Aroma rice cooker. Olivia William, a seasoned chef and culinary aficionado, presents a compilation of 36 scrumptious rice recipes, each

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meticulously prepared to exhibit the unique and refreshing flavor of Okinawa's culinary tradition. The cookbook not only includes easy-to-follow directions for Aroma rice cooker users but also introduces a selection of aromatic ingredients to transform ordinary rice into outstanding recipes. The book opens with a user-friendly introduction, offering clever tips and strategies for getting the most out of the Aroma rice cooker, making it a great resource for anyone new to the equipment. As readers proceed through the recipes, they will discover a mix of traditional Okinawan ingredients and contemporary cooking methods, resulting in dishes that are not only delicious but also symbolic of the island's cultural variety. From classic Okinawan rice bowls to imaginative and refreshing tweaks, this cookbook strives to delight every palate. Whether you're a rookie in the kitchen or a seasoned cook seeking new inspiration, Olivia William's "Aroma Rice Cooker Cookbook" promises a pleasant culinary excursion, bringing the essence of Okinawan cuisine directly to your table in 2024. The Ultimate Rice Cooker Cookbook Independently Published Winner of The IACP 2019 First Book Award presented by The Julia Child Foundation Like Madhur Jaffrey and Marcella Hazan before her, Naz Deravian will introduce the pleasures and secrets of her mother culture's

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cooking to a broad audience that has no idea what it's been missing. America will not only fall in love with Persian cooking, it'll fall in love with Naz. ” - Samin Nosrat, author of *Salt, Fat, Acid, Heat: The Four Elements of Good Cooking* Naz Deravian lays out the multi-hued canvas of a Persian meal, with 100+ recipes adapted to an American home kitchen and interspersed with Naz's celebrated essays exploring the idea of home. At eight years old, Naz Deravian left Iran with her family during the height of the 1979 Iranian Revolution and hostage crisis. Over the following ten years, they emigrated from Iran to Rome to Vancouver, carrying with them books of Persian poetry, tiny jars of saffron threads, and always, the knowledge that home can be found in a simple, perfect pot of rice. As they traverse the world in search of a place to land, Naz's family finds comfort and familiarity in pots of hearty aash, steaming pomegranate and walnut chicken, and of course, tahdig: the crispy, golden jewels of rice that form a crust at the bottom of the pot. The best part, saved for last. In *Bottom of the Pot*, Naz, now an award-winning writer and passionate home cook based in LA, opens up to us a world of fragrant rose petals and tart dried limes, music and poetry, and the bittersweet twin pulls of assimilation and nostalgia. In over 100 recipes, Naz introduces us to Persian food made from a global

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perspective, at home in an American kitchen.