

SANTAFE
RICE™



Innovative Products. Today and Tomorrow.

OWNER'S MANUAL & RECIPE BOOKLET

RA4TB

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use pot holders when removing cover or handling hot containers.
3. To protect against electrical shock, do not immerse cord, plug or base unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Unplug before putting on or taking off parts, and allow to cool before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the Salton/MAXIM Housewares, Inc. Service Center for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Salton/MAXIM Housewares, Inc. may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. ***Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.***
12. Do not use appliance for other than intended use.
13. To reduce the risk of electrical shock, cook only in removable container. Do not pour liquid into outer pan.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY
Save These Instructions

Additional Important Safeguards

1. **CAUTION:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.
2. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
3. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
4. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
5. Do not leave this appliance unattended during use.
6. This appliance generates steam. Do not operate uncovered.
7. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance! Do not use the Inner Pot if cracked or chipped.
8. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**
9. Unplug the **SANTA FE RICE™ COOKER** when not in use.
10. Do not use the "WARM" function to reheat cold rice or other foods.
11. Use the **SANTA FE RICE™ COOKER** on a hard, flat surface. Don't place it near a flame or heat or on a soft surface (such as carpet). Avoid placing it where it may tip over during use. Dropping the **SANTA FE RICE™ COOKER** could cause it to malfunction.
12. Avoid electric shock by unplugging the **SANTA FE RICE™ COOKER** before washing or adding water.
13. To avoid burns, stay clear of the steam vent during cooking. Also, wait for the **SANTA FE RICE™ COOKER** to cool down completely before touching or cleaning the Inner Pot, Glass Lid or Heating Plate.
14. Never use the Inner Pot on a gas or electric cooktop or on an open flame.
15. Do not leave the plastic Paddle or Measuring Cup in the Inner Pot while on and in use.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Before Using for the First Time

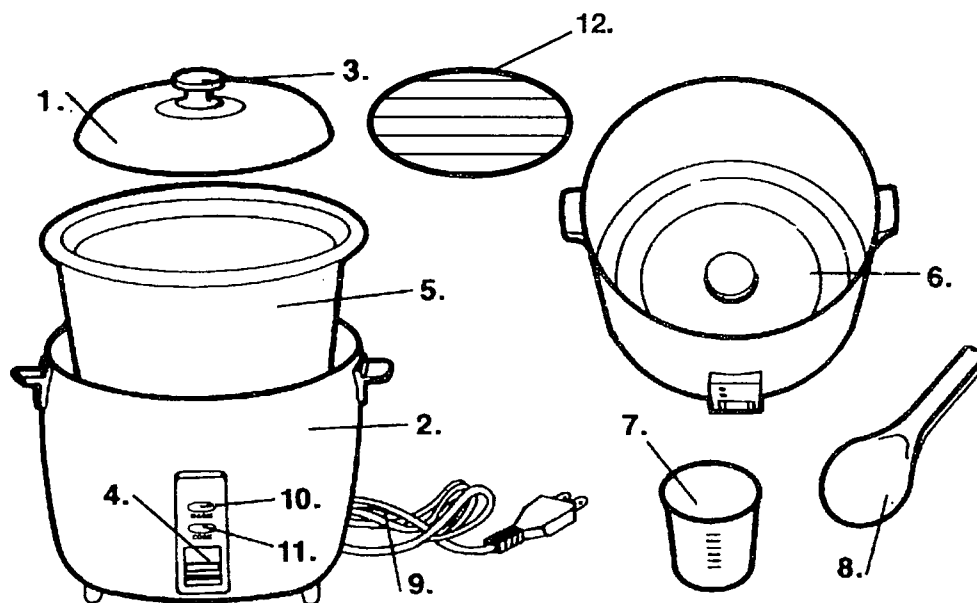
Clean the Glass Lid, Inner Pot, and Measuring Cup with Paddle following the Cleaning Instructions on page 7.

DO NOT IMMERSE THE HEATING BODY OF THE SANTA FE RICE™ COOKER IN WATER OR ANY OTHER LIQUID!

Getting to Know Your Salton® **SANTA FE RICE™ COOKER**

Before using your **SANTA FE RICE™ COOKER** for the first time, you must become familiar with all of the parts. Read all instructions and safeguards carefully.

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION



- 1. Glass Lid
- 2. Heating Body
- 3. Handle
- 4. Rice Cooking Switch Button
- 5. Inner Pot
- 6. Heating Plate

- 7. Measuring Cup
- 8. Paddle
- 9. Power Supply Cord
- 10. "WARM" Light
- 11. "COOK" Light
- 12. Steaming Rack

Instructions For Use

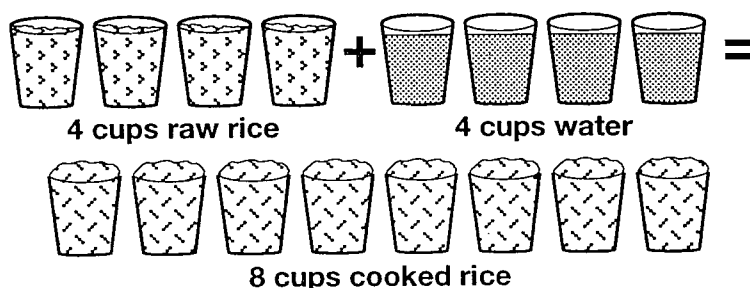
Cooking Rice

With the **SANTA FE RICE™ COOKER**, you can cook any kind of rice.

1. Measure the raw rice.

Measure raw rice for desired amount with the measuring cup provided. One (1) cup of the uncooked rice will make about 2 cups of cooked rice.

Note: The **SANTA FE RICE™ COOKER** is capable of cooking up to 4 cups of raw, uncooked rice. (See figure below.)



Many varieties of rice can be used, including basmati, wild, black rice, arborio, risotto, saffron rice, and long grain. **We do not recommend using instant rice with the SANTA FE RICE™ COOKER.**

Whole grains such as barley, can also be prepared with the **SANTA FE RICE™ COOKER**. Follow package instructions.

2. For Best Results...

Pour desired amount of rice into a separate container. Wash and rinse the rice until the rinse water is clear.

3. Take the Inner Pot out of the **SANTA FE RICE™ COOKER**.

Place the washed rice into the Inner Pot and add one measuring cup of water for every cup of dry, washed rice.

4. Replace the Inner Pot back into the **SANTA FE RICE™ COOKER**.

Rotate it slightly to make sure that it is well seated on the Heating Plate.

Note: Make sure to always wipe down the outer surface of the Inner Pot. If the Inner Pot is wet when placed into the Cooker, this may cause a cracking noise while the unit heats up. Keep the outer surface dry to prevent damage to the inner workings of the appliance.

Instructions for Use *(continued)*

CAUTION: *Do not operate the **SANTA FE RICE™ COOKER** without putting the Glass Lid in place. Steam is generated during use!*

5. Plug the **SANTA FE RICE™ COOKER** into a 120V AC electrical outlet. Lift the power switch and the “**COOK**” light will illuminate. The cooking process begins as soon as the light illuminates.
6. When the **SANTA FE RICE™ COOKER** is done cooking, the “**WARM**” light will illuminate. For best results, let the cooked rice sit for 15 minutes before stirring or removing. This allows the steam to finish the cooking process.
7. **Mix the rice.** After rice has steamed for 15 minutes, carefully open the Glass Lid as steam will escape. Use the Paddle provided or any other non-metal long-handle utensil to scoop and mix the rice well. Allow all steam to escape.
8. **Keep Warm.** When the cooking is completed, the **SANTA FE RICE™ COOKER** will automatically go into the “**WARM**” mode. At this time, the “**WARM**” light will illuminate.

Note: *Do not warm rice for more than 5 hours. It is recommended to consume the rice within a 12 hour period.*

If the “**WARM**” mode is not desired, simply unplug the **SANTA FE RICE™ COOKER** from the wall. Do not touch the Heating Body or Inner Pot until they have cooled completely.

9. Allow the **SANTA FE RICE™ COOKER** to cool completely before cleaning.
10. When the **SANTA FE RICE™ COOKER** is not being used, please keep it unplugged.
11. The “**KEEP WARM**” function is not intended to heat cold food or rice.

Cleaning Instructions

This appliance should be cleaned after every use.

1. Unplug the **SANTA FE RICE™ COOKER** when not in use or before cleaning. ***Never immerse Heating Body in water or any other liquid!*** Allow the **SANTA FE RICE™ COOKER** to cool completely before cleaning.
2. Do not use abrasive cleaners or scouring pads or steel wool to clean the **SANTA FE RICE™ COOKER**.
3. To clean the Heating Body, lightly wipe the exterior with a damp cloth or sponge. ***Do not immerse Heating Body into water or any other liquid!*** Dry thoroughly with a soft cloth.
4. To clean the Inner Pot, remove from the **SANTA FE RICE™ COOKER** and fill with hot water from the tap. Let it sit for 15 - 30 minutes and then wash with hot, soapy water, with a damp cloth or sponge. Rinse thoroughly and dry.
5. The Measuring Cup, Lid and Paddle can be washed in warm, soapy water. ***Top rack dishwasher safe.***
6. Make sure that grains of rice do not stick to the Heating Element in the bottom of the Heating Body. If this occurs, remove immediately. If grains of rice are cooking onto the Heating Plate, a non-abrasive pad can be used to remove it. Polish the area for good contact between the Heating Plate and the bottom of the Inner Pot.
7. User serviceable parts are not available inside the **SANTA FE RICE™ COOKER**. Do not attempt to repair this appliance yourself as you could cause damage to yourself and to the appliance. Return to Salton/MAXIM Housewares, Inc. for repair.
8. **This appliance is for household use only.**
9. Do not use bleach, vinegar, or other harsh chemicals to clean the **SANTA FE RICE™ COOKER**.

How to Use the Vegetable Steaming Rack

1. Clean and prepare your vegetables.
2. Place the Inner Pot into the **SANTA FE RICE™ COOKER** body. The length of steaming time is subject to your own personal tastes; do you prefer al dente (crunchy) steamed vegetables or a softer consistency?

VEGETABLE STEAMING CHART*

Vegetable	Cook Time (min.)	Vegetable	Cook Time (min.)
Asparagus	8 - 10	Celery	8 - 12
Bean Sprouts	3 - 4	Greens:	
Beans: green, wax, French cut	8 - 10	collard, spinach, etc.	6 - 11
Broccoli	11 - 13	Mushrooms:	
Brussels Sprouts	11 - 13	fresh sliced	3 - 4
Cabbage: shredded	6 - 8	Pea pods	4 - 6
wedges	14 - 16	Potatoes (1)	10 - 12
Carrots	8 - 10	(3)	19 - 22
Cauliflower	11 - 13	Squash: acorn, butternut	13 - 16
		Zucchini	10 - 12

3. Find the vegetable on the Steaming Chart above. Add water into the Inner Pot. Water should not cover the Steaming Rack.

* We have outlined a general guide to follow. Test for desired doneness when cooking times indicated have been reached. As you cook with this appliance, adapt times and measurements to your own personal tastes.

4. Place the Steaming Rack into the Inner Pot.
5. Add vegetables and put the Glass Lid onto the appliance, and switch to **"COOK"** position, for the appropriate time as shown in the above chart.
6. Please unplug this appliance after use.

SANTA FE RICE™ COOKER

Grain Glossary

Rice is a staple food in many countries. Although long-grain rice is consumed more than any other rice around the world, it is inferior to brown rice in both taste and nutrition. Brown rice is not only more complete nutritionally, it has a wonderful nutty aroma and flavor.

Polished rice (white) has been bleached, cleaned, pearled (polished with talc), then often oiled and coated. This refining process causes the loss of its hull, bran and germ, which are removed from the grain (along with most of its nutrients) leaving only the starchy endosperm. As white rice is rather bland when eaten by itself, it is usually served under steamed or sauteed vegetables and topped with a flavorful sauce, such as curry or peanut.

Long grain brown rice contains fiber and the nutrient-rich bran and germ, as well as the starchy endosperm. In addition to being more flavorful, brown rice digests more slowly, which provides energy over a longer period of time. Brown rice is a satisfying meal companion and can even serve as the main focus for a meal. While not as high in protein as wheat and some other grains (10%), the high quality protein in brown rice is easily utilized by the body. Brown rice is also a good source of the B vitamins and several minerals, including magnesium, potassium, zinc, iron, and selenium.

Wheat berries are simply the wheat kernel with the hull removed. They can be prepared as you would brown rice, though soaking overnight will speed up cooking time. Their mild and pleasant flavor lends itself well to warm dishes as well as cold salads.

Barley has a chewy, hearty texture and is delicious combined with long or short grain brown rice. A versatile grain with a pasta-like consistency, barley is frequently used in soups. Barley contains 10 to 15 percent protein, is a good source of many B vitamins and contains healthy amounts of magnesium, calcium, iron and potassium.

Oats, in the old-fashioned rolled style, make a stick-to-your-ribs meal any time of the day. Add cinnamon and apple pieces or dried fruit before cooking for ready-to-eat convenience. Oats are about 10 to 15 percent protein and provide cholesterol-lowering fiber along with B vitamins. Because quick oats have been partially processed, resulting in a loss of nutrients, try to use old-fashioned rolled or steel-cut oats whenever possible.

Quinoa, one of the ancient "super grains," is petite in size and delicate in texture. Quinoa has one of the highest protein contents of any grain, and is also high in iron and calcium. Quinoa is a great companion grain in combination dishes and its quick cooking time makes it a convenient substitute for rice in your meals.

Millet is another grain that complements a group of grains used together. Its flavor is light and the color is sunny yellow. Millet contains 15 percent protein and is high in fiber, iron, magnesium and potassium. For those with gluten sensitivity, millet is considered to be one of the most digestible grains.

Trouble Shooting

Symptom	Possible Solutions
No Indicator Lights are illuminated.	<p>Make sure the SANTA FE RICE™ COOKER is plugged in.</p> <p>Check between the Inner Pot and Heating Pan for any foreign substances. Be sure the area is clean.</p> <p>Make sure the Inner Pot is in the Body.</p>
Water overflows during cooking	<p>Before cooking, make sure you don't fill above top water level.</p> <p>Make sure Lid is sealed before cooking.</p>
Cooked rice, other grains are too dry or not completely cooked.	<p>Before cooking, make sure you put enough water in for the total amount of rice/grain included.</p> <p>After cooking, add 1/4 cup water and set on Warm cooking cycle for 10 minutes. Stir.</p> <p>Check between the Inner Pot and Heating Plate for any foreign substances. Be sure the area is clean.</p> <p>Be sure to stir the cooked rice/grain as soon as cooking is done. Otherwise, they will clump and become hard on top.</p>
Cooked rice and other grains are too watery.	<p>Before cooking, make sure you don't add too much water for the amount of rice/grain included.</p> <p>Check between the Inner Pot and Heating Plate for any foreign substances. Be sure the area is clean.</p> <p>Make sure the cooking cycle is not interrupted. If the Power Supply Cord is unplugged, rice may be cooked unevenly.</p>

Trouble Shooting *(continued)*

Symptom	Possible Solutions
Rice or other grains are scorched.	<p>Check between the Inner Pot and Heating Plate for any foreign substances. Be sure the area is clean.</p> <p>Be sure to wash the Inner Pot after each use.</p> <p>Be careful not to add easily-scorched ingredients such as sugar, to the recipe before cooking.</p>
Steam escapes between Cover and Body during cooking.	<p>Check between the Glass Lid and Body for foreign substances, including rice or grain kernels that may prevent the Glass Lid from closing all the way. Be sure the area is clean.</p>
Warmed rice or grain smells bad or discolored.	<p>For best results, don't use the "WARM" option with brown rice or other unrefined grains. The bran in unrefined grains can "break down" when kept at low heat for extended periods of time, causing an unpleasant smell and taste.</p> <p>Don't warm rice for more than 5 hours.</p> <p>Make sure the Glass Lid is closed completely when using the "WARM" option.</p> <p>Be sure to wash the Inner Pot after each use.</p> <p>Make sure you don't leave the Paddle or other plastics in the SANTA FE RICE™ COOKER while it is cooking or warming.</p>

Recipes

Easy Spanish Rice

2 scoops long grain white rice, rinsed
3 scoops water
1 tablespoon vegetable oil or butter
3/4 teaspoon salt
1/2 cup Taco Bell® Salsa
1/3 cup sliced green onions
1 teaspoon Mexican seasonings or chili powder
1 cup (4 ounces) Kraft® Shredded Cheddar or Taco Flavored Cheese

Combine rice, water, oil and salt in Rice Cooking Pot. Place in **SANTA FE RICE™ COOKER** and cook until light turns off. Allow rice to steam for 15 minutes after light turns off; carefully remove Cooking Pot. Add salsa, green onions and Mexican seasonings; mix well. Stir in cheese, mixing lightly.

Makes 2 main dish or 6 side dish servings, about 4 cups rice.

Southwestern Style Paella

2 scoops long grain white rice
3 scoops water
3 tablespoon olive oil, divided
3/4 teaspoon salt
1 medium onion, chopped
4 cloves garlic, minced or 2 teaspoons bottled minced garlic
1 can (14-1/2 ounces) stewed tomatoes, undrained
1/2 cup Taco Bell® Picante Sauce
8 ounces fully cooked smoked sausage or
 1 package (9 ounces) spicy chicken sausage, sliced
12 ounces peeled and deveined large shrimp (thawed if frozen), uncooked
1 cup frozen peas

Combine rice, water, 1 tablespoon oil and salt in Rice Cooking Pot. Place in **SANTA FE RICE™ COOKER** and cook until light turns off. Allow rice to steam for 15 minutes after light turns off. While rice is cooking, heat remaining 2 tablespoons oil in a large, deep skillet over medium heat. Add onion and garlic; cook 5 minutes, stirring occasionally. Add stewed tomatoes and picante sauce; bring to a simmer. Add sausage; cover and simmer 5 minutes. Add shrimp and peas; cover and simmer 5 minutes or until shrimp are opaque. Stir cooked rice into shrimp mixture; simmer 1 minute.

Makes 4 to 6 servings.

Easy Rice & Bean Wraps

2 scoops long grain white rice
2 scoops water
1 tablespoon vegetable oil or garlic flavored olive oil
3/4 teaspoon salt
1 can (16 ounces) Taco Bell® Refried Beans
3/4 cup Taco Bell® Thick & Chunky Salsa
1 cup (4 ounces) Kraft® Shredded Mexican or Cheddar Cheese
4 (10 inch) flour tortillas or southwestern flavored tortillas

Combine rice, water, oil and salt in Rice Cooking Pot. Place in **SANTA FE RICE™ COOKER** and cook until light turns off. Allow rice to steam for 15 minutes after light turns off.

Place beans in a large microwave-safe bowl; cover with vented plastic wrap. Cook in microwave oven at "HIGH" power 3 to 4 minutes or until hot. Stir in salsa and cooked rice; mix well. Stir in cheese. Spoon down center of tortillas; fold bottom of tortilla over filling and roll up.

Makes 4 servings.

Tex-Mex Black Beans & Rice

2 scoops texmati, basmati or long grain white rice, rinsed
3 scoops water
3 tablespoons vegetable oil, divided
3/4 teaspoon salt
1 each red and green bell pepper, diced
1 medium onion, chopped
3 cloves garlic, minced or 1-1/2 teaspoons bottled minced garlic
1 can (15 or 16 ounces) black beans, rinsed and drained
3/4 cup Taco Bell® Salsa
1 teaspoon ground cumin
1 cup (4 ounces) shredded Kraft® Taco Flavored or Monterey Jack Cheese (with or without jalapeno peppers)

Combine rice, water, 1 tablespoon vegetable oil and salt in Rice Cooking Pot. Place in **SANTA FE RICE™ COOKER** and cook until light turns off. Allow rice to steam for 15 min. after light turns off.

While rice is cooking, heat remaining 2 tablespoons oil in a large deep skillet over medium-high heat. Add bell peppers, onion and garlic; cook 5 minutes, stirring occasionally. Add beans, salsa and cumin. Cover; reduce heat and simmer 5 minutes. Stir cooked rice into bean mixture; cook and stir 1 minute. Transfer to serving plates; top with cheese.

Makes 4 servings.

Fire & Ice Brunch Casserole

2 scoops long grain white rice
3 scoops water
1 tablespoon butter or vegetable oil
3/4 teaspoon salt
1-1/2 cups (6 oz.) Kraft® Shredded Mexican or Cheddar Cheese, divided
1/2 cup Taco Bell® Salsa
1/2 cup light or regular sour cream
1/2 cup sliced green onions
4 large eggs
Salt and freshly ground black pepper

Combine rice, water, butter and salt in Rice Cooking Pot. Place in **SANTA FE RICE™ COOKER** and cook until light turns off. Allow rice to steam for 15 minutes after light turns off. Carefully remove Cooking Pot.

In a large bowl, combine 1 cup of the cheese, salsa, sour cream and green onions; mix well. Add rice; mix well. Spoon mixture evenly into a greased 8-inch square glass baking dish. With a large spoon, make four deep indentations in rice mixture. Crack an egg into each indentation; sprinkle lightly with salt and pepper.

Bake in 350 degree oven for 25 to 30 minutes or until eggs are soft set. Top with remaining 1/2 cup cheese; let stand 5 minutes before serving.

Makes 4 servings.

SANTA FE RICE™ *Salad*

2 scoops texmati, basmati or long grain white rice
3 scoops water
1 tablespoon olive or vegetable oil
3/4 teaspoon salt
1/2 cup Taco Bell® Salsa
1/3 cup Kraft® Italian or Creamy Garlic Salad Dressing
1 cup (4 ounces) diced Kraft® Monterey Jack Cheese w/Jalapeno Peppers
1 cup (4 ounces) diced deli smoked turkey breast or
1 can (8 ounces) kidney beans, drained
1/3 cup sliced pitted ripe or calamata olives
1/3 cup chopped cilantro or thinly sliced green onions
Romaine or red leaf lettuce leaves (optional)

Combine rice, water, oil and salt in Rice Cooking Pot. Place in **SANTA FE RICE™ COOKER** and cook until light turns off. Allow rice to steam for 15 minutes after light turns off; carefully remove Cooking Pot.

Transfer rice to large bowl; cool 15 minutes. Add salsa and dressing; mix well. Add cheese, turkey or beans, olives and cilantro; mix well. Cover and refrigerate at least 1 hour or up to 24 hours before serving. Serve on lettuce leaves, if desired.

Makes 4 servings, about 6 cups salad.

Roast Chicken With Spicy Rice Stuffing

2 scoops long grain white rice
3 scoops water
3 tablespoons butter or margarine, divided
3/4 teaspoon salt
1/2 cup Taco Bell® Salsa
1/2 cup chopped cilantro
1/2 cup slivered or coarsely chopped almonds, toasted
1/2 cup (2 ounces) shredded Kraft® Monterey Jack Cheese
(with or without jalapeno peppers)
One (4 to 6 pound) roasting chicken or 4 Cornish game hens
1 tablespoon Mexican seasonings

Combine rice, water, 1 tablespoon butter and salt in Rice Cooking Pot. Place in **SANTA FE RICE™ COOKER** and cook until light turns off. Allow rice to steam for 15 minutes after light turns off; carefully remove Cooking Pot.

Stir salsa into rice; let stand 15 minutes. Stir cilantro, almonds and cheese into rice. Fill cavity of chicken or game hens with rice mixture. Place any remaining rice mixture in greased casserole dish; cover and set aside.

Place chicken or game hens on rack in shallow roasting pan.

Bake in 400 degree oven 15 minutes. Reduce oven temperature to 350 degrees; continue to bake about 1 hour and 15 minutes for chicken or 50 minutes for game hens. Bake reserved stuffing alongside chicken during last 25 minutes of baking time. Carve chicken; serve with stuffing.

Makes 4 servings.

Arroz Con Pollo

2 scoops basmati or long grain white rice
3 scoops water
3 tablespoons garlic flavored or extra virgin olive oil, divided
3/4 teaspoon salt
4 bone-in chicken breast halves (2 to 2-1/2 pounds)
1 tablespoon Mexican seasonings or 2 teaspoons chili powder and
1 teaspoon ground cumin
1 jar (8 ounces) Taco Bell® Taco Sauce
1 cup (4 ounces) Kraft® Velveeta Shredded Process Cheese
1/3 cup sliced green onions or chopped cilantro

Combine rice, water, 1 tablespoon oil and salt in Rice Cooking Pot. Place in **SANTA FE RICE™ COOKER** and cook until light turns off. Allow rice to steam for 15 minutes after light turns off.

While rice is cooking, sprinkle chicken with seasonings.

Heat remaining 2 tablespoons oil in a large deep skillet over medium-high heat. Add chicken, skin side down; cook 5 minutes or until golden brown. Turn chicken; reduce heat to low. Add taco sauce to skillet; cover and simmer about 25 minutes or until chicken is cooked through. Transfer cooked rice to four serving plates; top with chicken. Add cheese to sauce in skillet; simmer 1 minute or until cheese melts, stirring frequently. Spoon over chicken and rice; sprinkle with green onions.

Makes 4 servings.

Basmati Rice With Vegetable Chili

2 scoops basmati or texmati rice
3 scoops water
3 tablespoons vegetable or olive oil, divided
1 teaspoon salt
1 medium onion, chopped
1 each medium-size zucchini and yellow squash, cut into chunks
4 cloves garlic, minced or 2 teaspoons bottled minced garlic
1 can (15 or 16 ounces) meatless chili beans in spicy sauce, undrained
1 can (14-1/2 ounces) diced or stewed tomatoes, undrained
1/2 cup Taco Bell® Salsa or Picante Sauce
2 teaspoons each chili powder and ground cumin
1 cup (4 ounces) Kraft® Shredded Mexican or Cheddar Cheese
Optional toppings: diced ripe avocado, sour cream

Combine rice, water, 1 tablespoon oil and salt in Rice Cooking Pot. Place in **SANTA FE RICE™ COOKER** and cook until light turns off. Allow rice to steam for 15 minutes after light turns off.

While rice is cooking, heat remaining 2 tablespoons oil in a large deep skillet over medium heat. Add onion; cook 8 minutes, stirring occasionally. Add squash and garlic; continue cooking 3 minutes, stirring occasionally. Add beans, tomatoes, salsa, chili powder and cumin; bring to a simmer. Reduce heat; simmer uncovered 15 minutes, stirring occasionally. Serve chili over cooked rice; top with cheese and desired toppings.

Makes 4 servings.

Mexicali Stuffed Bell Peppers

2 scoops basmati or long grain white rice
3 scoops water
2 tablespoons olive or vegetable oil, divided
1 teaspoon salt
6 large bell peppers, any color
1 can (11 ounces) Mexicorn or whole kernel corn, drained
3/4 cup Taco Bell® Salsa or Picante Sauce, plus additional for serving
1 cup (4 ounces) diced Kraft® Colby and Monterey Jack or
Cheddar and Monterey Jack Cheese
1/3 cup sliced green onions or chopped cilantro

Combine rice, water, 1 tablespoon oil and salt in Rice Cooking Pot. Place in **SANTA FE RICE™ COOKER** and cook until light turns off. Allow rice to steam for 15 minutes after light turns off.

While rice is cooking, cut off 1/2-inch of pepper tops. Dice pepper tops, discarding stems; set aside. Discard seeds from pepper bottoms. Cook pepper bottoms in boiling water 4 to 5 minutes or until crisp-tender, or, place in shallow microwave-safe dish and cook at "HIGH" power in microwave oven 5 to 6 minutes or until crisp-tender. Drain well and place cut side up in shallow baking dish.

Heat remaining 1 tablespoon oil in large skillet over medium heat. Add reserved pepper tops; cook about 6 minutes or until crisp-tender.

Toss cooked rice with pepper tops, corn and salsa; mix well. Fold in cheese and green onions. Fill pepper bottoms with rice mixture; cover with aluminum foil. Bake in 375 degree oven 30 to 35 minutes or until hot. Serve with additional salsa.

Makes 6 servings.

ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton/MAXIM Housewares, Inc., or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton/MAXIM Housewares, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Salton/MAXIM's option) when the product is returned to the Salton/MAXIM facility. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 **between the hours of 9:00 am and 5:00 pm Central Standard Time** and ask for CUSTOMER SERVICE stating that you are a consumer with a problem.

In-Warranty Service (USA) for an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

In-Warranty Service (Canada) for an appliance covered under the warranty period, no charge is made for service or postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Customs duty/brokerage fee, if any, must be paid by the consumer.

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$6.00 (U.S.) for return shipping and handling.

Salton/MAXIM cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

Return the appliance to:

ATTN: Repair Department, Salton/MAXIM Housewares, Inc.
550 Business Center Drive, Mt. Prospect, Illinois 60056

For more information on Salton/MAXIM products:

visit our website: <http://www.salton-maxim.com>, or you can email us at:
salton@saltonusa.com