Our McAntony's Menu products have standard cooking methods and could be prepared with comparable retail product instructions. Please see below for suggested preparation instructions but we recommend adjusting as needed based on your preferences.

McAntony's Menu: Long Grain White Rice

Cooking Instructions

- In a medium sized pot, bring 1 ½ cups of water to a boil on high heat, adding ½ teaspoon of salt.
- Once water is boiling, add 1 cup of rice.
- Reduce the heat to low and cover the rice to cook for 8-12 mins.
- Turn off the heat and allow your rice to sit covered for another 5 mins before serving.

McAntony's Menu: Red Split Lentils

Cooking Instructions

- In a medium sized pot, bring 3 cups of water and 1 cup of red lentils to a boil on high heat, adding ½ teaspoon of salt.
- Once the water is boiling, reduce the heat to low and cover the lentils to cook for 10-15 mins, stirring occasionally.
- Turn off the heat and drain any excess water before serving.

McAntony's Menu: Green Lentils

Cooking Instructions

- In a medium sized pot, bring 2 cups of water and 1 cup of green lentils to a boil on high heat, adding ½ teaspoon of salt.
- Once the water is boiling, reduce the heat to low and cover the lentils to cook for 17-20 mins, stirring occasionally.
- Turn off the heat and drain any excess water before serving.