

Sticky Rice So Good!

1 1/2 CUPS BOTAN RICE

2 CUPS WATER

1 TSP. SALT

Our goal is for this rice to be so sticky that it adheres to the bottom of the pot! We will peel off this rice and fry it to make Sticky Rice!

Place rice, water, and salt in a large pot with lid. Bring to a boil and boil for 5-10 minutes. Reduce heat to lowest setting. If you have a gas stove do not use the warming element. Simmer 15 minutes. Let the rice rest 10-15 minutes before serving.

For Frying: Scrape sticky rice off bottom of pot.

Refrigerate overnight. Preheat a large wok add sesame oil and fry rice until it is VERY crispy and brown. It takes a while to get good and brown so make ahead!

“This rice is used in Sizzling Rice Soup under Soups and Stews. This has ALWAYS been my favorite Chinese Soup! I remember going to Rome, Georgia and eating it with my Aunt Carolyn & Uncle David as a young girl...Tammy!”