

Sticky Rice

Submitted by Betsy Ding

2 Cups Sweet Rice (I USE KODA FARMS – Sho-Chiku-Bai)

- Put rice in electric rice cooker and add water. I measure the water by placing index finger on top of the rice and add water until it comes up to first joint of finger.

¼ lb. of Chinese Sausage – Lop Cheong.

- 1 place in a pot of water and boil first to render off some fat)

3 Chinese black mushrooms – soak for ½ hour until soft. Wash several times, drain & cut off button.

1/8 c. dried shrimp - soak for 10-15 minutes and rinse several times. Drain.

½ tsp salt

2 tsp soy sauce

2 tsp oyster sauce

2 tsp sesame oil

Dice the sausage & mushroom into small pieces and mix with the rice and shrimp. Season with salt, soy sauce, oyster sauce & sesame oil.

Stir the ingredients well and cook approximately 35 minutes. If too wet, drain some water out and cook a little longer.