

## Sticky Rice with Mango

Submitted by Carolyn Wilson  
Cookbook Wizard

### Ingredients

- 1 1/2 cups sweet jasmine sticky rice
- 1 1/3 cups unsweetened coconut milk
- 1/3 cup sugar
- 3 Tbsp sugar
- 1/4 tsp salt
- 1 Tbsp lightly toasted sesame seeds
- 1 large mango, peeled, pitted and cut into slices lengthwise
- mint for garnish

### Instructions

1. In a bowl wash rice well in several changes of cold water until water runs clear. Soak rice in cold water to cover overnight.
2. Drain rice well in a sieve. set sieve, covered by a kitchen towel, over a large deep saucepan of simmering water (sieve should not touch water) and over with a lid. Check water level occasionally, adding more if necessary.
3. Steam 30-40 minutes or until tender.



4. While rice is cooking, bring 1 cup coconut milk, 1/3 cup sugar and salt to boil in a small saucepan, stirring until sugar is dissolved. Remove from heat and keep mixture warm.
5. Transfer cooked rice to a bowl and stir in coconut milk mixture. Let rice stand, covered, 30 minutes or until coconut mixture is absorbed. Rice may be prepared up to this point, 2 hours ahead and kept covered at room temperature.
6. While rice is standing, make sauce: In a clean small pan slowly boil remaining 1/3 cup coconut milk with remaining 3 Tbsp sugar, stirring occasionally, 1 minute.
7. Transfer sauce to a small bowl and chill until cool and slightly thickened.

8. Mold 1/4 cup serving of sticky rice on dessert plates. Drizzle with sauce and sprinkle with sesame seeds.
9. Divide mango slices among plates.