

# Coconut Rice - Asia

## Ingredients:

- 1 Can Coconut Juice or Coconut Milk, 13.5 oz.
- 1  $\frac{1}{2}$  C Arborio Rice or medium grained Rice
- 1 † Hot Pepper Flakes (or fresh minced)
- 1  $\frac{1}{2}$  C Water
- 1 † Ginger, minced
- 1 † Salt
- 1 T Coconut Oil or Canola Oil



## Instructions:

Place stove on medium high heat. Add Coconut or Canola oil to the 1-2 quart heavy pot. Add Ginger and Hot Pepper (flakes or fresh) and stir.

Using microwave to heat coconut juice or coconut milk for 1  $\frac{1}{2}$  minutes. This will slowly go into the rice in a few minutes.

Add rice and 1 teaspoon of salt to pot and stir. Coat the rice with the oil for two minutes. Reduce heat to medium low.

**Repeat this step** until all coconut juice/coconut milk is used:

Add 1/4 Cup of Coconut Juice/Coconut milk into the rice mixture, stir, cover for 1 - 2 minutes, then stir again,

Rice mixture should look like a wet puddle. You don't want the rice to get dry on the bottom so please keep an eye on it. When coconut milk/juice is gone add 1/2 C water and repeat the steps above. Cooking time should be about 18 minutes. Taste a grain of rice or a small spoon tasting. If not done continue to cook covered two minutes and stir.

Substitute rice for couscous: Add all of the warmed coconut juice/milk at one time & omit extra water, bring to a boil, cook covered over medium-low heat for 5 minutes. You now have coconut couscous.

By adding 2 T Splenda, sugar, or honey the rice develops some depth. For a great desert dish: stir in double the sweetener, dried fruit and nuts.

