

CHINESE STICKY RICE

★★★★★ 5 from 11 reviews

This sticky rice recipe is a fail-proof, super easy, and crowd-pleasing dish. Most of the ingredients can now be found in the Asian aisles of your favorite grocery stores.

Prep Time: 15 minutes **Cook Time:** 60 minutes **Total Time:** 55 minutes

Yield: 10

Ingredients

- 3 cups *uncooked* short-grain glutinous rice (not sushi rice), soaked in water for 3-4 hours
- 1 cup dehydrated/dried Shiitake mushrooms
- 5 links of Chinese Sausage (lap cheong), diced
- 1 TB vegetable oil
- 1 TB finely minced, peeled fresh ginger
- 1/3 cup Chinese cooking rice wine
- 4 TB regular soy sauce
- 3 TB Asian oyster sauce
- 4 tsp Asian pure sesame oil (brown in color, highly aromatic)
- 1/2 tsp white pepper
- 2 1/3 cups good chicken broth
- 1/2 cup thinly sliced scallions (greens only)

Instructions

- 1** Do ahead: Rehydrate dried Shiitake mushrooms by soaking in warm water for about 1 hour. Drain well and chop. Set aside.
- 2** Drain soaked rice and rinse with cold water. Set aside.
- 3** Heat a heavy large pot (I use my largest All-Clad) with 1 TB oil until hot. Add ginger and stir fry for a minute. Add Chinese sausage and Shiitake mushrooms, stir frying for another minute. Add in rice wine, soy sauce, oyster sauce, sesame oil, white pepper, and rice. Stir to coat thoroughly. Add broth, stir to incorporate, and bring to a boil.

- 4 Once it reaches a boil, immediately reduce to simmer. Cover tightly and cook 45 minutes. Turn heat off and let it sit for at least 10 minutes, covered. Do not peak!
- 5 Carefully stir cooked sticky rice, from bottom to top throughout. Cover and let stand another 10 minutes before serving.
- 6 Garnish with freshly sliced scallions, if desired.

Notes

If you're watching salt intake, you may use reduced-sodium chicken broth.

Prep/Cook time does not include pre-soaking of rice and shiitakes.

Nutrition

Serving Size: 1 **Calories:** 222 **Sugar:** 3.2 g **Sodium:** 598.1 mg **Fat:** 7.2 g
Carbohydrates: 32.6 g **Protein:** 9.3 g **Cholesterol:** 15.1 mg

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