

## Sticky Rice

Measure out 2 cups of the sweet rice and place in a pot. Add 3 + 1/2 cups water and stir.

**Allow the rice to soak** at least half an hour. Sticky rice has a tough outer shell that needs to be softened (by soaking in water) before you cook it; otherwise, you may end up with hard rice.

After rice has soaked, add 3/4 tsp. salt and stir. Turn heat on high.



(Note: If you prefer to steam your sticky rice instead of boil it: drain at this point and transfer the rice to a banana leaf-lined colander or steamer. Cover and steam over high heat for 30 to 45 minutes, or until rice is translucent and soft.)

Once water begins to bubble at a gentle boil, turn heat down to medium-low so that it is just nicely simmering. Place the lid askew, as in the picture, allowing some of the steam to escape. Simmer the rice in this way for 10 minutes.

After 10 minutes, use a fork to pull the rice aside. Look down into the gap you've made. **If all the water has been absorbed:** turn off the heat. **If there is still water in the pot:** allow rice to cook another 5-10 minutes, or until all the water has been absorbed by the rice.

When all the water is gone, turn off the heat but leave the pot on the burner. Place lid on tight and allow rice to sit for 8-10 minutes, or until you're ready to eat. The heat in the pot will steam-cook the rice, finishing it off perfectly.

**Tip: the rice will stay warm in this way for up to 2 hours**, which is convenient when you're cooking other dishes, and great when you're expecting dinner guests!

Remove lid and serve your sticky rice. Sticky rice goes well with stir-fries (like those listed below), as well as dishes which have a lot of sauce to them, such as curries. ENJOY!

### Sticky Rice Tips:

- Sticky rice becomes even stickier and slightly translucent when allowed to sit, or when cooled and refrigerated.
- Store sticky rice covered in the refrigerator, but be sure to eat it up within a day or two, as it will harden faster than regular rice.
- Sticky rice is also used to make scrumptious Thai desserts, such as Thai Mango Sticky Rice Dessert

<https://www.thespruce.com/sticky-rice-easy-recipe-3217714>