

# Chinese Sticky Rice

## Ingredients

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1 c Jasmine Rice  
13 Dried Shiitake Mushrooms  
(sliced)  
3 Chinese Sausages (sliced)  
1/2 lb Chinese Barbecued Pork  
(chopped)  
1 1/2 t Vegetable Oil  
2 c Glutinous Rice  
1 1/2 T Soy Sauce  
1 T Rice Wine  
2 1/2 c Chicken Broth  
2 T Oyster Sauce  
3 Green Onion (sliced)  
1/2 c Cilantro (chopped)

## Instructions

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1. In a bowl, soak the mushrooms in warm water for about 30 minutes, until softened. In a rice cooker, wash all the rice in several changes of cold water until the water runs clear. Soak the combined sweet and jasmine rice for 1 hour in enough cold water to cover.

2. When softened, drain and squeeze dry the mushrooms, reserving the liquid. Cut off and discard stems and chop the caps. Chop sausage and barbecued pork and set aside separately.

3. Heat a large skillet over high heat until hot but not smoking. Add oil and Chinese sausage, and stir-fry 1 minute. Add the mushrooms and barbecued pork, and stir-fry for 3 to 4 minutes, until heated through.

4. Add rice wine and 1/2 tablespoon soy sauce, stir

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to combine, remove from heat, and set aside.

5.Drain rice. Add chicken broth and enough of the reserved mushrooms liquid to measure 1/2 cup, and turn on rice cooker.

6.After 10 minutes uncover and quickly scoop Chinese sausage mixture onto top of rice. Immediately cover and continue cooking the rice until done.

7.Let stand 5 minutes. Add 1 tablespoon soy sauce, oyster sauce, green onions, cilantro, and stir to combine. Adjust seasonings to taste. Serve and enjoy.