

# Sticky Rice

## Ingredients

2 cups Thai glutinous rice (see note below)

½ lb ground pork

¼ lb shrimp (about 15 medium-sized)

2 Chinese sausages

2-3 medium sized dried shiitake mushrooms (optional)

1 ¼ cups water

## Sauce:

3 tbsp oyster sauce

1 tbsp soy sauce (tamari for gluten-free)

2 tsp grated ginger

1 clove garlic, minced or grated

½ tsp cornstarch

½ tsp sesame oil

¼ tsp white pepper

## **Soaking:**

- Place dried mushrooms in a bowl with hot water and let soak for at least 2 hours until softened. (See note below)
- Run cold water through the rice in a strainer. Stir the rice with your hand to wash and rinse it well until the water is mostly running clear.
- Soak the rice in a bowl of water for at least 2 hours.

## **When ready to cook:**

- Combine all sauce ingredients and mix well. Set aside.
- Drain the rice through a colander, discarding the water.
- Remove mushrooms from soaking liquid and gently squeeze out some of the water. Cut mushrooms into slices or chunks.
- Slice Chinese sausage into disks.
- Heat a skillet over medium heat. Add Chinese sausage and ground pork and cook until pork is mostly cooked through.
- Add mushrooms and sauce to the pan and stir. Heat through.
- Add shrimp and cook until pink.
- Transfer Chinese sausage mixture to the rice cooker pot and level out.
- Add drained rice on top and level out.
- Add 1 ¼ cups water to the rice cooker.
- Cook until rice cooker pops / beeps. Rice should be completely cooked and slightly translucent.
- Fluff rice with chopsticks, stirring well to mix the rice and filling ingredients.
- Garnish with chopped green onions.

**吃好喝好!**