

Glutinous Rice in Bamboo Leaves Recipe

Ingredients:

2400g glutinous rice
1 bundle of bamboo leaves
600g cucumber slices
600g stew meat sauce (refer More Taiwanese Recipes below)
600g cooked peanuts
300g dry fish floss
35g white pepper powder

Method:

Rinse and soak rice for 20 minutes. Pour $\frac{1}{2}$ full of water in a pot, set over medium heat until brings to a boil, add rice and cook until medium. Strain out rice and transfer into a steamer 12-inch in diameter which has lined a steam towel, coated with towel and cover with lid, set over high heat and steam about 15-20 minutes; remove rice from steamer and transfer into a metal bowl. Divide leaves into $\frac{1}{3}$ and $\frac{2}{3}$ length, and fold $\frac{1}{3}$ part to meet $\frac{2}{3}$ part to form a funnel, spoon rice about 70% full. Spoon meat sauce and flow out excess sauce. Place cooked peanuts, dry fish floss, cucumber slices, and sprinkle with white pepper powder, and fold leaves into 5 angles shape, please repeat the way : press down, fold in and fold back leaves excess. The proper way to clean the bamboo leaves is by wiping with a damp towel and do not wash them with water.

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