

Sweet Wine Rice Recipe

Ingredients:

2 cups glutinous rice
2 cups cold water
1.7 liter boiling water
3 wine pills, crushed
1 teaspoon flour

Method:

Wash the rice 3 times; drain off excess water thoroughly. Place the rice in a round cake pan, add the 2 cups of cold water, and place the cake pan in a steamer. Add the boiling water to a wok, bring to a boil, and steam the rice for 30 to 40 minutes. Place the cooked rice in a large bowl and allow to cool for 20 minutes. Run cold water into the bowl and loosen the rice with your fingers. Drain off the water. Place the crushed wine pills in the rice and mix it well into the mixture with your hands. When mixed, use your fingers to punch 8 to 10 holes into the rice to aid fermentation. Sprinkle the flour on top of the rice, cover the bowl with a damp cloth, and set in an unheated gas oven or in a warm place. The rice will ferment in 24 to 48 hours. You know fermentation has occurred when you see bubbles and liquid in the holes made in the rice. The smell of wine should be strong. Sweet wine rice may be stored in a tightly closed jar in the refrigerator for up to 6 months.

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