

Taiwanese Glutinous Rice Recipe

Ingredients:

600g glutinous rice
10 dry Shitake mushrooms, soak to well and julienne
20g dry small shrimps
160g shredded pork
20g shredded squid
80g chopped shallots
soy oil

Seasonings:

2 tablespoons crystal sugar
3 tablespoons soy sauce
1 teaspoon white pepper powder
2 tablespoons gourmet powder
pinch of salt or to taste

Method:

Soak glutinous rice in water for 15 minutes, pour enough clean water in a pot and cook until brings to a boil, strain out glutinous rice and transfer into pot, cook until rice medium, strain out rice and transfer into a steamer 12-inch in diameter, which has lined a steam towel in the bottom, fold sides of towel onto surface of rice, cover with lid and set over high heat and steam about 10-15 minutes; remove rice from steamer and transfer into a metal bowl. In a warm wok, pour soy oil and sautéed chopped shallots, then black mushroom julienne, dry small shrimps, pork and squid, add rice and stir until fully incorporated; add soy sauce and white pepper powder, stir well, then crystal sugar, gourmet powder and salt to taste.

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