



Mango Sticky Rice



Yield: 8 servings

1 cup sushi rice

Sauce

1-2 ripe mangos, cut into bite-size pieces (for more on mangos, see below)

4-5 Tbsp. palm sugar OR brown sugar

1/4 tsp. salt

1 can good-quality (thick) coconut milk water (for boiling or steaming the rice)

Soak the rice in 1 cup water for 20-30 minutes.

Do not drain the rice. Simply add 3/4 cup (more) water, plus 1/4 can coconut milk, 1/4 tsp. salt, and 1 Tbsp. brown sugar. Stir this into the rice.

Bring to a gentle boil, then partially cover with a lid (leaving some room for steam to escape). Reduce heat to medium-low.

Simmer in this way for 20 minutes, or until the coconut-water has been absorbed by the rice.

Turn off the heat, but leave the pot on the burner with the lid on tight. Allow to sit for 5-10 minutes.

Sauce

To make the sauce, warm (do not boil) the rest of the can of coconut milk over medium-low heat (5 minutes). Add 3 Tbsp. sugar, stirring to dissolve.

Taste-test the sauce for sweetness, adding more sugar if desired. Add to rice and stir.

Now add the mango pieces and gently stir until everything is warmed through. Portion out into serving bowls, making sure everyone has equal amounts of rice, mango, and plenty of sauce. ENJOY!