

Coconut Rice

INGREDIENTS

1 onion, finely diced
4 cloves garlic, finely diced
1/4 cup red pepper finely diced
2 Tbsp sesame oil

2 cups Thai jasmine-scented
white rice
2 cups good-quality coconut
milk
1 3/4 cups chicken stock
1 Tbsp soy sauce
3 Tbsp dry shredded
unsweetened coconut
1/2 tsp salt

Thai Basil, chiffonade

METHOD

1. Heat sesame oil in a pot with a tight fitting lid. Add in diced onion, and season generously with salt and pepper. Saute for 5 minutes, and then add in red pepper, and garlic. Continue to saute for another 3 minutes.

Add the rice, coconut milk, chicken stock, soy sauce, shredded coconut, and salt in a pot with a tight fitting lid and set over medium-high to high heat. Stir occasionally to keep rice from sticking to the bottom of the pot and burning.

2. Once the coconut-water has begun to gently bubble, stop stirring and reduce the heat to low. Cover tightly with a lid and let simmer 15-20 minutes, or until most of the liquid has been absorbed by the rice. To check, pull rice aside with a fork. If most of the coconut milk-water is gone, go on to the next step.
3. Replace the lid and turn off the heat, but leave the covered pot on the burner to steam another 5-10 minutes, or until you're ready to eat.
4. When ready to serve, remove the lid and fluff rice with a fork or chopsticks. Taste-test the rice for salt, adding a little more if needed. Fold in Thai Basil, and season to taste.