

Steamed, fried or rolled; long-grain, wild, brown, or sticky. With so many different varieties and as many ways to serve it, you can enjoy rice for lunch, dinner and dessert.

**New Orleans Jambalaya**  
**Lemon Artichoke Rice Soup**  
**Cowboy Rice**  
**Dessert Sushi Rolls**  
**And more!**

*Yum!*

**More recipes and tips  
at [101yum.com](http://101yum.com)**

\$9.99 U.S.  
Cookbook

ISBN 978-1-4236-4033-2



9 781423 640332

101 THINGS TO DO WITH RICE

KELLY AND ASHCRAFT



# 101 Things<sup>®</sup> To Do With Rice

BY  
DONNA  
KELLY  
AND  
STEPHANIE  
ASHCRAFT



# CONTENTS



## Helpful Hints 9

### Family Favorites

- Salmon Rice Cakes with Red Pepper Sauce* 12 • *New Orleans Jambalaya* 13  
• *Grandma's Stuffed Bell Peppers* 14 • *Cranberry Rice and Chicken* 15 • *Classic Cabbage Rolls* 16 • *Stuffed Kale Rolls* 17 • *Porcupine Meatballs* 18 • *Sunday Supper Chicken and Rice* 19 • *Salsa Chicken* 20 • *Creamy Slow Cooker Chicken* 21 • *Sweet and Sour Meatballs* 22 • *Chicken and Parmesan Rice* 23  
• *Summer Zucchini Tomato Casserole* 24 • *Chicken and Broccoli Casserole* 25  
• *Baked Asparagus Risotto Primavera* 26 • *Chicken Fiesta Casserole* 27

### Sassy Sides and Salads

- Spring Celebration Rice* 30 • *Kitchen Sink Rice* 31 • *Louisiana Dirty Rice* 32 • *New Year's Hoppin' John Risotto* 33 • *Green Goddess Rice* 34  
• *Spanish Rice* 35 • *Classic Rice Pilaf* 36 • *Baked Mushroom Rice* 37  
• *French Onion Mushroom Rice* 38 • *Slow Cooker Black Beans and Rice* 39  
• *Parmesan Rice* 40 • *Wild Rice Mix Casserole* 41 • *Cranberry Pecan Wild Rice Salad* 42 • *Wild Rice Avocado Chicken Salad* 43 • *Chicken and Rice Salad* 44 • *Mardi Gras Salad* 45 • *Hawaiian Haystack Salad* 46  
• *Cheesy Zucchini Rice* 47 • *Cowboy Rice* 48 • *Savory Rice Souffle* 49

### Savory Soups and Stews

- Creamy Chicken and Rice Soup* 52 • *Lemon Artichoke Rice Soup* 53 • *Good Times Roll Gumbo* 54 • *Italian Wedding Soup* 55  
• *Creamless Mushroom Soup* 56 • *Wild Rice, Turkey and Bacon Soup* 57 • *Hamburger Stew* 58 • *Stuffed Bell Pepper Soup* 59  
• *Southwestern Cilantro Rice Soup* 60 • *Chicken Tortilla Soup* 61

### Poultry and Seafood

- Balsamic Chicken Stacks* 64 • *Cajun Chicken and Rice* 65 • *Salsa Chicken Bowl* 66 • *Chicken Green Chile Bake* 67 • *Tangy Chicken and Rice* 68 • *Bacon Ranch Chicken and Rice* 69 • *Hawaiian Haystacks* 70 • *Orange Rice and Orange Chicken* 71 • *Chicken Teriyaki Casserole* 72 • *Chicken Curry* 73  
• *Chicken Stir-Fry* 74 • *Chicken Soft Tacos* 75 • *Asian Lettuce Wraps* 76  
• *Mushroom and Artichoke Chicken* 77 • *Turkey Salad Croissants* 78  
• *Shrimp Fried Rice* 79 • *Mango Mahi Mahi and Coconut Rice* 80

### Beef and Pork

- Beef and Mushrooms* 82 • *Pineapple Meatballs and Rice* 83 • *Sweet and Sour Beef* 84 • *Hawaiian Fried Rice* 85 • *Hamburger Salsa Skillet* 86 • *Dinner Made Easy* 87 • *Broccoli Beef Stir-Fry* 88 • *Unstuffed Beef and Cabbage* 89  
• *Aunt Leara's Zucchini Boats* 90 • *Bacon and Egg Fried Rice* 91 • *Slow Cooker Cajun Red Beans and Rice* 92 • *Pork Chop and Rice Bake* 93

### Around the World Entrees

- Weeknight Skillet Paella (Spain)* 96 • *Arroz con Pollo (Puerto Rico)* 97  
• *Bibimbap Bowl (Korea)* 98 • *Forbidden Rice (China)* 99 • *Pineapple Fried Rice (Thailand)* 100 • *Arancini Rice Balls (Sicily)* 101 • *Fragrant Stuffed Grape Leaves (Greece)* 102 • *Mujaddara Lentils and Rice (Middle East)* 103 • *Sushi Rice Bowls (Japan)* 104 • *Rice Stuffed Omelet Rolls (Japan)* 105 • *Burrito Rice Bowls (Mexico)* 106 • *Bolinhos de Arroz Fritters (Brazil)* 107 • *Canja Soup (Brazil)* 108 • *Chilean Rice (Chile)* 109 • *Plantains and Rice (Cuba)* 110

### Desserts and Sweet Treats

- Chocolate Chip Rice Pudding* 112 • *Cherry Cheesecake Rice Pudding* 113 • *Classic Rice Pudding* 114 • *Cardamom Pistachio Rice Pudding* 115 • *Mango Sticky Rice* 116 • *Old Fashioned Baked Rice Custard* 117 • *Pumpkin Spice Rice Pudding* 118 • *Toffee Butterscotch Rice Pudding* 119 • *Dessert Sushi Rolls* 120 • *Hot Rice Cereal with Mango and Pineapple* 121 • *South of the Border Horchata* 122

# SALMON RICE CAKES WITH RED PEPPER SAUCE

8 ounces	<b>uncooked salmon fillet*</b>
1	<b>egg</b>
1/4 cup	<b>mayonnaise</b>
1/4 cup	<b>finely grated Parmesan cheese</b>
2 tablespoons	<b>minced shallot</b>
2 tablespoons	<b>minced fresh parsley</b>
1 cup cooked	<b>white rice</b>
1 cup	<b>panko-style breadcrumbs</b>
1 tablespoon	<b>oil or butter</b>
1 jar (12 ounces)	<b>roasted red peppers in oil</b>
2 tablespoons	<b>sour cream</b>
	<b>salt and pepper, to taste</b>

Cut salmon into 2 pieces and place in a single layer on a microwave-safe plate. Cook in microwave for approximately 3 minutes, or until salmon is cooked through and flakes easily. Let cool to room temperature and break into small pieces with a fork.

In a mixing bowl, whisk together the egg, mayonnaise, cheese, shallot and parsley. Stir in rice and salmon. Wet hands with water and form mixture into 4–6 small patties, about 2 inches thick. Spread breadcrumbs onto a plate. Press the patties into breadcrumbs, completely covering both sides. Refrigerate patties for at least 30 minutes.

In a frying pan over medium heat, add oil. Cook patties until they are cooked through and golden brown on each side. Place peppers in a blender. Add sour cream. Blend until smooth, adding a little liquid from the jar to thin the sauce as desired. Season with salt and pepper. Makes 2 servings.

\* To save time, substitute with 1 can (8 ounces) salmon, drained and rinsed.

# NEW ORLEANS JAMBALAYA

8 ounces	<b>andouille sausage</b>
1 tablespoon	<b>vegetable oil</b>
1/2	<b>onion, minced</b>
1/2	<b>red bell pepper, diced</b>
1 teaspoon	<b>Cajun seasoning</b>
3 cloves	<b>garlic, minced</b>
1 tablespoon	<b>tomato paste</b>
2 teaspoons	<b>cayenne pepper sauce</b>
2 cups	<b>cooked white rice</b>
1/2 cup	<b>vegetable broth</b>
16 ounces	<b>cooked peeled shrimp</b>
2 tablespoons	<b>minced fresh parsley</b>

Cut sausage in half lengthwise and then into 1/4 inch thick half-moon slices. Heat oil in a large frying pan to medium-high heat. Add sausage slices, onion, bell pepper and Cajun seasoning and saute for about 5 minutes, until vegetables are softened. Add garlic, tomato paste and cayenne pepper sauce; stir and cook for 1 minute. Stir in rice and broth and cover and simmer until rice has absorbed liquid, about 5 minutes. Remove from heat and stir in shrimp and parsley. Makes 4–6 servings.

## MANGO STICKY RICE

---

2¼ cups **uncooked glutinous rice**  
1 teaspoon **vanilla extract**  
½ cup **coconut milk**  
2 **large ripe mangos**, peeled and diced  
4 tablespoons **sugar**, divided  
1 tablespoon **lime juice**  
1 teaspoon **lime zest**

Rinse rice in a colander until water runs clear. Place in a bowl and pour in enough water to cover rice. Add vanilla. Refrigerate overnight.

Steam rice in a steamer basket\* until fully cooked but not mushy, about 45 minutes. The rice should be sticky. Transfer rice to a large serving bowl. Stir in coconut milk. Chill in refrigerator until cold.

Toss mangos with 1 tablespoon of sugar, lime juice and lime zest. Serve by spooning rice into bowls and topping with mango mixture. Makes 4–6 servings.

Note: You can steam the rice in a bamboo steamer or the metal kind of steamer basket that you can place in the bottom of a pan. If the holes in your steamer are too large, line it first with cheesecloth. It is important, for proper texture, that the rice is steamed, not boiled.

## OLD FASHIONED BAKED RICE CUSTARD

---

4 **eggs**  
1 teaspoon **salt**  
½ cup **sugar**  
2½ cups **whole milk**  
1 teaspoon **lemon zest**  
2 teaspoons **vanilla extract**  
1 teaspoon **cardamom**  
1½ cups **cooked white rice**  
½ cup **raisins**  
½ cup **sweetened dried cranberries**  
1 teaspoon **cinnamon**  
½ teaspoon **nutmeg**

Preheat oven to 325 degrees.

In a medium bowl, whisk together the eggs, salt and sugar. Place milk in a microwave-safe bowl and heat in microwave oven until bubbles begin to form, about 90 seconds. Stirring constantly, slowly pour the hot milk into egg mixture in a small, thin stream. Stir in the lemon zest, vanilla, cardamom, rice, raisins and cranberries.

Butter a 2-quart baking dish. Pour mixture into dish and place dish in a large roasting pan. Pour hot water into roasting pan, filling halfway up the side of the baking dish. Bake for 1½ hours, or until set in center. Chill before serving. Makes 6–8 servings.