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Lemon Artichoke Rice Soup
Cowboy Rice
Dessert Sushi Rolls
And more!

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101 THINGS TO DO WITH RICE

KELLY AND ASHCRAFT



101 Things[®] To Do With Rice

BY
DONNA
KELLY
AND
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ASHCRAFT



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SALMON RICE CAKES WITH RED PEPPER SAUCE

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

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

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.