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!

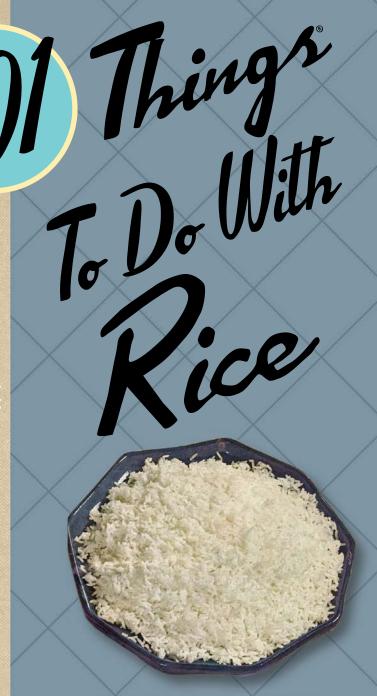


\$9.99 U.S. Cookbook



101 THINGS TO DO WITH RICE

BY DONNA KELLY AND STEPHANIE ASHCRAFT





KELLY AND ASHCAAFT

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SALMON RICE CAKES WITH RED PEPPER SAUCE

8 ounces

| legg | mayonnaise | finely grated Parmesan cheese | finely grated Parmesan cheese | minced shallot | minced fresh parsley | white rice | panko-style breadcrumbs | tablespoon | tablespoon | i gr (12 ounces) | 2 tablespoons | sour cream | salt and pepper, to taste

Cut salmon into 2 pieces and place in a single layer on a microwavesafe 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.

NEW ORLEANS JAMBALAYA

8 ounces
I tablespoon

1/2

1/2

1/2

I teaspoon

3 cloves
I tablespoon

2 teaspoons

2 cups
1/2 cup
16 ounces
2 tablespoons

2 tablespoons

1 tablespoons

2 tablespoons

2 tablespoons

3 cloves

1 tablespoons

2 cups

1/2 cup
16 ounces

2 tablespoons

3 cloves

4 cayenne pepper sauce

4 cooked white rice

5 vegetable broth

6 cooked peeled shrimp

6 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.

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^{*} To save time, substitute with I can (8 ounces) salmon, drained and rinsed.

MANGO STICKY RICE

2¹/₄ cups uncooked glutinous rice 1 teaspoon vanilla extract

1/2 cup coconut milk

2 large ripe mangos, peeled and diced

4 tablespoons sugar, divided I tablespoon lime juice

I 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.

OLO FASHIONEO BAKEO RICE CUSTARO

4 eggs
I teaspoon salt
I/2 cup sugar
21/2 cups whole milk
I teaspoon lemon zest
2 teaspoons vanilla extract
I teaspoon cardamom
I 1/2 cups cooked white rice
I/2 cup raisins
I/2 cup sweetened dried cranberries
I teaspoon cinnamon
I/2 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 1 ½ hours, or until set in center. Chill before serving. Makes 6–8 servings.

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