

Basic Congee Recipe

Ingredients:

½ cup short-grain rice

¼ cup glutinous rice

4½ cups water

1 quart Chicken Stock

Method:

Place both rice in a large pot, with water to cover. Wash the rice by rubbing between your palms. Drain. Repeat twice more. Return the washed rice to the pot, add the 4½ cups of water and the stock, and bring to a boil over high heat. Reduce the heat to medium-low, cover the pot, leaving the lid cracked, and cook for 1 hour, stirring occasionally to prevent the rice from sticking to the pot bottom. A nonstick pot is preferred. Cook until the rice thickens almost to a porridge consistency. Heat a tureen by pouring boiling water into it. When the congee is done, turn off the heat, pour the congee into the heated tureen, and serve. For a vegetarian congee, substitute Vegetable Stock for the chicken stock.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]