

## Fragrant Glutinous Rice Recipe

(Malaysian Recipe)

**Ingredients:** Serves 4-6

500g glutinous rice  
300g pork  
2 red chilies  
100g dried shrimps  
10 dried Chinese mushrooms  
some coriander  
some scallions  
1 tablespoon minced garlic  
300-350ml water  
100g cooked peanuts  
150g fried shallots

**Seasonings:**

1 tablespoon light soy sauce  
1 tablespoon oyster sauce  
1 tablespoon dark soy sauce  
½ tablespoon sugar  
1 teaspoon salt  
½ tablespoon pepper

**Method:**

Rinse glutinous rice and soak in water for 6 hours. Drain. Cut pork and chilies into shreds. Soak dried shrimps and mushrooms separately in water until soft before cutting into slices. Cut coriander into sections and chop scallions. Heat up 3 tablespoons of oil and fry minced garlic until fragrant. Add in dried shrimps and fry further, followed by the shredded meat and mushrooms. Once flavorful, add in the glutinous rice and fry well. Stir in the seasonings and dish onto a steaming plate. Pour water into a double-boiler and place the plate in to steam for about 40 minutes. Remove the glutinous rice and blend in cooked peanuts. Sprinkle fried shallots, coriander, scallions and chilies on top before serving.

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