

## Nasi Kuning Recipe

### Ingredients:

1½ cups long grain rice, washed and drained  
2½ cups coconut milk  
¾ cup chicken stock  
1 salam leaf  
1 screw pine (pandan) leaf  
1 stalk lemon grass, bruised  
2 tablespoons turmeric water (Peel 20cm turmeric root. Slice finely and blend with 1 cup water and strain through sieve)  
2 cm galangal, sliced  
1 tablespoon salt

### Method:

Combine all ingredients in rice cooker or heavy stockpot and simmer covered until done. Remove lemon grass and galangal before serving.

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