

## Red Wine Rice Recipe (Hong Jau Recipe)

**Ingredients:** Makes 7 to 7½ cups

2 cups glutinous rice  
4½ cups cold water  
2 quarts boiling water  
¾ cup red rice  
2 wine pills, crushed  
2 teaspoons flour

**Method:**

Wash the rice 3 times in a bowl and drain off the excess water thoroughly. Place the rice in a round cake pan and add the cold water. Place the cake pan in a steamer and cover. Add the boiling water to the wok and bring back to a boil over high heat. Steam the rice for 50 to 60 minutes or until the rice is cooked. It will be quite soft. Place the cooked rice in a large bowl. Loosen with chopsticks and allow to come to room temperature. Meanwhile, pulverize the red rice into a powder in a blender. Add the red rice powder and crushed wine pills to the room temperature rice and mix in thoroughly. Place the mixture in a glass jar. Sprinkle with flour. Cover with 2 paper towels, and tie tightly with a string around the neck of the jar. Allow to stand at a temperature of about 15°C for 48 hours to ferment. (If it is too warm, mold may form. Do not cover the opening with paper towels. Place a dish towel loosely over the top and store for 48 hours). There will be a strong wine smell. Remove the paper towels, cover the jar, and place in the refrigerator to ferment further for 1 month. After 1 month, drain off the red liquid. In China, this is used to color foods. You may wish to experiment. (Store the liquid for use in other recipes in a closed jar, refrigerated, for up to 6 months). The red wine rice may be used at this point. Stored in the refrigerator, it will keep for up to 6 months.

**Note:** This is a very popular dish in Fujian. It is never eaten as it is cooked but as the basis for, or as an ingredient in, other dishes. The color of this dish comes from the red rice used.

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