

MOCHI RICE STUFFING RECIPE

INGREDIENTS

- 2 Cups Mochi Rice
- 2 Cups Long Grain Rice
- 1/2 lb. Char Siu
- 1/2 lb. Lup Cheong
- 1 Pkg. Dried Shiitake Mushrooms
- 6 Tbs Oyster Sauce
- 3 Tbs Soy Sauce
- 4½ Cups Chicken Broth
- 1½ Cups Chopped Green Onions
- 1 Cup Chopped Cilantro

RECIPE

- Rehydrate Shiitake Mushrooms in a large bowl of hot water for about 15 minutes. Remove the stems and finely dice the caps.
- Dice Char Siu and Lup Cheong and mix in large bowl with Oyster Sauce and Soy Sauce.
- Separately wash Mochi Rice and Long Grain Rice and set aside.
- In a large pot, layer Long Grain Rice, Shiitake Mushrooms, and Mochi Rice. Add Chicken Broth (about an inch above the rice), place on high heat, bring to a boil then reduce heat to simmer. Cover & cook till liquid reduces.
- Then add the meat mixture on top, cover, and cook for 45 more minutes.
- Add more Oyster Sauce for a sweeter dish or Soy Sauce for a more savory dish.
- Mix in Green Onions and Cilantro (Chinese Parsley).
- Garnish with a sprig of Cilantro and serve hot.