

Mango Sticky Rice

Ingredients:

Glutinous (sticky) rice – 6 cups
Coconut milk – 5 cups
Granulated sugar – 2 cups
Salt – 2 tsp
Ripe mangoes - 10 to 12, sliced
Toasted sesame seeds or mung beans – $\frac{3}{4}$ cup

Directions:

Soak rice in water 4 hours; drain.
Steam rice 30 mins until tender and translucent.
Heat coconut milk, sugar, and salt until dissolved (do not boil).
Pour $\frac{3}{4}$ of sauce over hot rice; cover 10 mins.
Serve with mango slices, remaining sauce, and sesame topping.