

Jasmine Thai Sticky Rice

Ingredients:

6 cups Jasmine Rice
8½ cups of Water
3 Star Anise
3 pinch of Salt

Directions:

Don't rinse the rice – we need the gluten to make it sticky.
Add both rice and cold water to large pot.
Add star anise and salt.
Bring to boil with lid off.
Once it reaches boil, turn heat lower and *place lid* on for 8 minutes.
Turn off heat after 8 minutes and leave lid on for additional 5 mins or so for rice to absorb all liquid.
Remove lid and star anise.
Fluff with fork.
Plate first then plate Mongolian beef atop.