

Thai Purple Sticky Rice

In a heavy-bottomed pot, soak 1 cup rice in 1 cup water for 20 minutes to an hour. Then add 1 more cup of water plus ¼ tsp salt and 1 Tbsp brown sugar. Stir well.

Gradually bring to a gentle boil (stirring occasionally), then partially cover with a lid.

Turn the heat down to medium-low. Allow to cook for 10-20 minutes, or until the water has been absorbed by the rice. Don't worry if the rice still seems a little undercooked when the water is gone. Just remove the pot from the heat, place the lid on tight, and set aside for 10-15 minutes. The heat within the rice pot will finish cooking the rice. Put the covered rice in the refrigerator until cool and sticky. Serve with warm, sweetened coconut milk and fresh sliced mango.



Rice Cooking Times

1 cup uncooked rice (serves 2)	Water + ½ tsp salt	Cook Time
Brown Rice (all, including Basmati & Jasmine)	2 cups	45-50 min
White Rice (all, including Basmati & Jasmine)	1 cups	15-20 min
*Sushi Rice	1¾ cup	15 min
Arborio Rice	4-5 cups broth	20-30 min
Volcano Rice	2 cups	30 min
Country Wild Rice Blend	2 cups	45 min
Minnesota Wild Rice	3 cups	40-45 min
Forbidden Rice	1¾ cup	30 min
*Thai Purple Sticky Rice	2 cups	20 min

**Special cooking instructions (see inside)*



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About our Rice

Rice is a versatile and easily digested grain eaten throughout much of the world. Rice is used in everything from soups, curries, pilafs, risottos, paellas, and even desserts! All rice starts out as brown rice, but most rice is polished to remove the brown bran. Brown rice can be substituted for white in recipes as long as you adjust the cooking time.

Rice Varieties in Bulk*

**Subject to availability*

Brown Rice - Choose short-grain brown rice for a sweet, slightly sticky rice to use in pudding, croquettes, or risotto recipes. Medium-grain brown rice is the most versatile and will work well for most recipes. Long-grain brown rice is fluffy and the least sticky, so it's a good choice for a side dish, pilaf, or rice salad. Golden Rose brown rice is a medium-grain brown rice with a pleasant taste and aroma.

White Rice - The classic white rice with long and slender grains; both organic and conventional long-grain white rice varieties are available in our bulk section.

Basmati Rice - Basmati rice is a fragrant rice with a fluffy texture that was originally grown in India; it comes in both white and brown varieties and is traditionally served with aromatic spices like cinnamon, cardamom, and cloves.

Jasmine Rice - Jasmine rice is another aromatic rice that is native to Thailand. It has a delicate scent and moist and tender texture. We carry both white and brown varieties.

Sushi Rice - Sushi rice is a sticky, glutinous rice that is easy to prepare for homemade sushi rolls.

Arborio Rice - Arborio rice, native to Italy, is used for a classic Italian dish called risotto. For a brown rice risotto, substitute short-grain brown rice.

Whole Grain Rice Blends

Rice blends taste best cooked in broth and have a pretty color that people like for stuffings or pilafs. Volcano Rice is a blend of aromatic brown rice and red rice from Indonesia. Country Wild Rice Blend is a mixture of Wehani brown rice, long-grain brown rice, and Black Japonica rice. It has a fluffy texture and is good as a side dish or a summer salad.

Wild Rice

Wild rice is not strictly a member of the rice family, although it is a species of grass native to North America that grows in water. It has a nutty flavor, and when cooked, the rice bursts open to reveal a white interior. Wild rice cooks in triple the amount of water and expands quite a bit in cooking.

Far Eastern Varieties

Forbidden rice is an heirloom rice with a deep, nutty taste and a rich, purple color when cooked. High in nutritional value, forbidden rice is rich in iron. It pairs beautifully with roasted sweet potatoes in a rice salad. Thai purple sticky rice is a very glutinous, dark purple rice that is usually served as a dessert in Thailand topped with sweetened coconut milk.

How to Cook Rice

Rinse and drain the rice in a strainer under running water. Measure cold water and place, with rice, in a heavy-bottomed pot. Bring to a boil. Stir once, reduce heat to its lowest setting, and cover with a lid. Cook for the specified cooking time (next page). Resist the urge to lift the lid so steam doesn't escape! Remove from heat, stir once to check for doneness and keep covered for 5-10 minutes before serving to improve the texture.

Special Cooking Instructions & Recipes

Sushi Rice

Bring 3 cups of water and 2 cups sushi rice to boil in a heavy-bottomed pot. Reduce heat, cover and simmer until all liquid is absorbed, about 15 minutes. Place 2 Tbsp rice vinegar, 2 Tbsp sugar, and 1 tsp salt in a small saucepan. Heat slowly until salt and sugar dissolve. Place hot, cooked rice in a wide, shallow, non-metal bowl. Toss rice gently with vinegar mixture using a wooden spoon. When cool, use to make homemade sushi rolls.

Arborio Rice

Heat 1 Tbsp olive oil in a heavy-bottomed pot. Sauté 1 large chopped onion in oil until translucent. Add 1 cup arborio rice and stir until grains are coated with oil. Add ½ cup white wine (optional) and stir constantly on medium heat until wine is absorbed.

Meanwhile, heat 5 cups stock in a small pot. Add 1 cup hot stock to the rice, stirring until liquid is absorbed. Continue cooking for about 20 minutes, adding the remaining liquid 1 cup at a time. This rice creates its own creamy sauce. Add additional liquid if creamier texture is desired. Remove from heat, stir in ¼ cup grated Parmesan cheese and serve immediately. For variety, add fresh herbs and chopped vegetables during the last 5 minutes of cooking.

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