

Chinese Sticky Rice

Yield: 10 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-sweet-glutinous-rice-recipe>

Ingredients:

- 3 cups glutinous rice uncooked short-grain, not sushi rice, soaked in water for 3-4 hours
- 1 cup dried shiitake mushrooms dehydrated/
- 5 Chinese sausage links of, lap cheong, diced
- 1 tablespoon vegetable oil
- 1 tablespoon peeled fresh ginger finely minced
- 1/3 cup rice wine Chinese cooking
- 4 tablespoons regular soy sauce
- 3 tablespoons oyster sauce Asian
- 4 teaspoons sesame oil Asian pure, brown in color, highly aromatic
- 1/2 teaspoon white pepper
- 2 1/3 cups chicken broth good
- 1/2 cup sliced scallions thinly, greens only

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 54 grams
3. Cholesterol: 10 milligrams
4. Fat: 13 grams
5. Fiber: 2 grams
6. Protein: 10 grams
7. Sodium: 880 milligrams

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