

# Sticky Rice with Chinese Sausage and Dried Scallops

Yield: 9 min  
Total Time: 420 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-short-grain-sweet-rice-recipe>

## Ingredients:

- 1 cup sweet rice Chinese or Japanese short-grain sticky, "
- 1 inch dried scallops wide large
- 1/2 cup chinese rice wine such as Shaoxing or medium-dry Sherry
- 15 dried black mushrooms Chinese
- 4 links Cantonese sweet sausage links Cantonese sweet
- 2 bunches scallions
- 1/4 cup oyster sauce preferably premium
- 2 tablespoons light soy sauce
- 1 tablespoon sugar
- 1 teaspoon kosher salt
- 1/4 cup peanut oil
- 2 tablespoons sesame oil Asian
- 2 teaspoons black pepper

## Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 35 milligrams
4. Fat: 23 grams
5. Fiber: 1 grams
6. Protein: 10 grams
7. SaturatedFat: 6 grams
8. Sodium: 1010 milligrams
9. Sugar: 2 grams

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