

CONGEE

A CLASSIC CHINESE PORRIDGE MADE FROM RICE, USUALLY SERVED FOR BREAKFAST OR AT DIM SUM. IT CAN HAVE SWEET OR SAVORY TOPPINGS. THE CLASSIC HAS PORK, SCALLIONS, GINGER, AND THOUSAND YEAR OLD EGG. USUALLY MADE BY BOILING RICE IN A LOT OF WATER FOR A LONG TIME.

7 CUPS CHICKEN OR VEGETABLE STOCK

1 CUP RAW LONG-GRAIN WHITE RICE, RINSED

1/2 TSP KOSHER OR SEA SALT

1-INCH KNOB OF GINGER, PEELED & SLICED THIN

SLICED SCALLIONS, FOR GARNISH

OPTIONAL: SESAME SEED OIL OR SOY SAUCE FOR SERVING

PROCEDURE:

1. IN A LARGE POT, ADD STOCK, RICE, SALT, AND GINGER. BRING THE MIXTURE TO A BOIL, THEN REDUCE THE HEAT TO A LOW SIMMER. STIR OCCASIONALLY SO THAT THE RICE DOESN'T CLUMP OR STICK AT THE BOTTOM.
2. SIMMER THE CONGEE FOR ABOUT 1 HOUR OR UNTIL THE CONGEE IS THICKENED AND CREAMY. ADD SALT TO TASTE.
3. SERVE THE CONGEE HOT WITH SCALLIONS, SESAME SEED OIL, AND SOY SAUCE.

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