

Mushroom Medley Clay Pot Rice

Makes 4 – 6 servings

January 2025

Winter Comfort

1 ½ cups	uncooked white long-grain rice
2 ½ cups	vegetable broth or water
1 tablespoon	cooking oil
1 teaspoon	minced garlic
1 teaspoon	minced ginger
½ cup	sliced fresh shiitake mushroom caps
½ cup	brown beech mushrooms
½ cup	oyster mushrooms, sliced
½ cup	button mushrooms or criminis, sliced
2 teaspoons	soy sauce
2 teaspoons	oyster-flavored sauce
1 teaspoon	Chinese rice wine
1 teaspoon	sesame oil or truffle oil
1 tablespoon	finely chopped green onions



1. Wash rice until water runs clear. Drain well.
2. Combine rice and water or broth in a 2-quart clay pot or saucepan, bring to a boil. Turn heat to the lowest setting, cover and cook rice until most of the water has evaporated, and there are large crater-like holes on the surface.
3. While the rice is cooking, place a wok or stir-fry pan over high heat until hot. Add oil, swirling to coat sides. Add garlic and ginger and cook, stirring until fragrant, about 10 seconds. Add all the mushrooms and toss to cook evenly. Season with soy sauce, oyster-flavored sauce, and rice wine. Toss to combine. Cook until mushrooms are soft, 3 – 5 minutes.
4. When rice is cooked, spread stir-fried mushrooms on top of the rice. Drizzle sesame oil over mushrooms. Cover clay pot and let rest for 5 minutes. Garnish with green onions before serving.