

Glutinous Rice Stuffing

Makes 4 – 6 servings

4 cups cooked glutinous rice

Seasoning:

¼ cup chicken broth or reserved soaking liquid

2 tbsp Shaoxing rice wine

1 tbsp soy sauce

2 tsp dark soy sauce

½ tsp sugar

2 cloves garlic

1-inch pc ginger

4 dried scallops, soaked overnight

2 Chinese sausages

¼ cup dried shrimp, rinsed and soaked (reserve soaking liquid)

6 dried black mushrooms, soaked to soften and stems discarded

2 tbsp cooking oil

1/4 cup chopped green onions, for garnish

1/4 cup chopped cilantro, for garnish

1. Keep cooked glutinous rice warm in a steamer or in rice cooker. Combine seasoning ingredients in a bowl; set aside.
2. Finely chop garlic and ginger. Using your fingers, mash scallops to separate the muscle fibers and set aside. Reserve soaking liquid. Dice sausages, dried shrimp and mushrooms.
3. Place a skillet over medium-high heat until hot. Add oil, swirling to coat bottom. Add ginger and garlic; cook until fragrant, about 30 seconds. Add dried scallops, sausages, dried shrimp and mushrooms. Stir fry until sausages have given up some of its fat. Add seasoning. Stir to combine. Add rice to the mixture and mix well.
4. Garnish with green onions and cilantro before serving.