

Sweet red bean rice

[Ingredients]

*For the rice cooker for 2-3 go (1 go = Rice:150g)

Glutinous rice 2 go (=300g)

Sweet red beans Half a cup

[Recipe]

1. Wash sweet red beans, put them into a pot, pour water to cover them, and heat them over medium flame. Simmer them for 20-30 minutes until they become soft enough to be crushed with a spoon.
2. Separate the beans from the stock. Cool the stock.
3. Wash the glutinous rice, put it in colander to let the water drain, and put it into the rice cooker. Pour the cooled stock over the rice and leave it overnight.
4. Add the beans to the rice, pour water up to the 2-go line (the stock and water total about 300 ml), and heat it on high. When the whistle begins to blow, wait for one minute. Turn off the heat and let it stand as is for 15 minutes.

- First, cook the sweet red beans quickly. Drain the stock, add new water, and cook once again. This makes them more delicious.
- Sprinkle some black sesame and salt over the cooked sweet red bean rice when you serve it.
- If you want to give a beautiful finish to the cooked red beans, cover them with a wet cloth or the like after simmering and separating them from the stock to prevent them from becoming wrinkled.