

# Chinese Rice Pilaf

Saturday, June 25, 2016 9:16 PM

**Note:** If you do not have a rice cooker use the conventional pot method. Sauté rice and vegetables. Add stock & seasonings and bring to a rolling boil. Turn down to low and simmer 5 minutes. Put the lid on and cook 25 minutes or until done.

Amount	UOM	Ingredient	Variations
2	Cups	Brown Basmati Rice	Can mix with Multigrain Rice, Wild Rice, Black Rice or your favorite blend
3 1/2	Cups	Chicken Stock	Low Sodium Chicken Stock OR MSG-Free Chicken Base and Water
2	Tbsp	Butter	
1		Medium Onion, minced	3-4 Green Onions
1-2	Stalks	Celery, diced	
1		Carrot, diced	
1	Cup	Mushrooms, sliced	Reconstituted Shiitake mushrooms or sautéed White/Brown Mushrooms
1/2	Each	Red and Green Pepper, diced	Fresh or roasted
1/2-1		Jalapeno Pepper, minced (optional)	
2-3		Garlic, minced	Fresh or roasted
1		Bay Leaf	
1		Clove	Spike the Bay Leaf with the Clove
		Salt & Pepper	Himalayan Sea Salt, Clubhouse Spicy Pepper Medley, Emeril Lagasse's Essence, Cool Running Caribbean Spice & Roasted Garlic OR fresh, cracked Pepper
2	Links	Chinese Style Pork Sausage, diced	
1		Dried Scallop, reconstituted (optional)	
	Pinch	Dried Shrimp, reconstituted (optional)	
		Butter, Salt & Pepper to taste	
		Cilantro, chopped	

1. Rinse Rice a few times with cold water, then drain. Add Rice and Chicken Stock to the rice cooker.
2. Pour boiling Water over Shiitake Mushrooms in a bowl. When softened, drain, rinse and slice. If desired, reconstitute Dried Scallops and Shrimp in a separate bowl.
3. Sauté Onions in Butter in a frying pan at medium high heat. Add Carrots, Celery and Peppers. Stir frequently, do not brown. Season with Salt & Pepper. Add vegetable mixture and spiked Bay Leaf to the rice cooker. This can be prepared in advance and set aside on the counter or in the fridge.
4. Add Mushrooms, Sausage and optional Seafood to the rice mixture and stir. Turn on the rice cooker. After the cooking cycle is done, let it sit for 15 minutes.
5. Fluff with a fork. Remove the Clove and Bay Leaf. Add Butter and spices, re-season to taste. Garnish with chopped Cilantro, if desired.