



Chinatown Classic Lap Cheong Sweet Rice

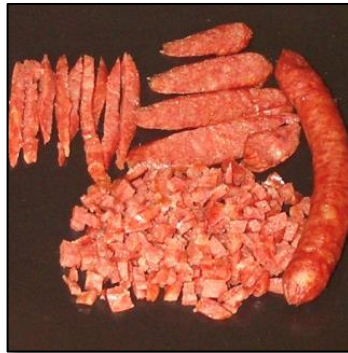


Ingredients for family serving:

- 1 C. **Garlic Sesame Sauce** (Starport 444)
- 6 C. Sweet Rice, cooked
- 5 oz. Chinese-style sausage, cooked & diced 1/8"
- (3 Lap Cheong sausages)
- 2 oz. Bacon, cooked, 1/4" pieces (6 oz. uncooked)
- 5 oz. Shiitake mushrooms, re-hydrated, fresh or
canned 1/4" diced & cooked
- 1/4 C. Cilantro, chopped (.8 oz.)
- 1/2 C. Green onions, chopped (1.5 oz.)



Ingredients



Chinese style sausage

Instructions

1. Rinse dried shiitake mushrooms and soak them in warm water, enough to cover them overnight. Remove stems and dice rehydrated mushrooms, then boil with the soaking liquid, simmering for about 15 minutes. Remove and gently press off excess liquid.
2. Cook sweet rice per the manufacturer's instructions. 1 C. cooked rice is about 6 ounces.
3. Steam "Lap Cheong" sausage until softened (about 30 minutes), dice and set aside.
4. Slice bacon into 1/4" pieces and sauté until crisp. Drain off fat, then set aside.
5. Add oil to a hot griddle. Sauté shiitake mushrooms until slightly dry, about 30 seconds. Add sausage for another 30 seconds; add green onions, cilantro, and 1/4 C **Garlic Sesame Marinade Sauce**, and sauté until steaming hot. Remove and set aside.
6. Measure 6 C. of cooked rice and place it in a large bowl. Add 3/4 C. **Garlic Sesame Marinade Sauce** and stir gently until well mixed. Add the sautéed mixture and bacon and gently mix well.
7. Served hot (6 oz. scoop), garnished with green onions and cilantro.