



## Chinatown Classic Sweet Rice Patties



### Ingredients

Serves 16 (2 slices or 6 oz. scoop/serving)

- 1 C. **Garlic Sesame Sauce** (Starport 444)
- 6 C. Sweet Sticky 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



Sweet rice log



Chinese style sausage

### Instructions

1. Rinse the dried shiitake mushrooms and soak them in warm water, enough to cover them for at least an hour (overnight is best). Remove the stems from the rehydrated mushrooms and boil them with the soaking liquid, simmering for about 15 minutes. Remove and gently press off excess liquid.
2. Cook sweet rice per manufacturer's instructions (1 C. cooked rice is about six 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 and sauté for another 30 seconds, and then add green onions, cilantro, and 1/4 C **Garlic Sesame Marinade Sauce**. 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. Serving option: Wrap and roll rice in oiled parchment paper into a 3" diameter log. To serve, bias cut the log into pieces at 1/2".
8. To reheat: Grill, deep fry, or microwave until hot. Top with **Ponzu Citrus Soy Sauce** (Starport 435)
9. It may be served hot (6 oz. scoop) and garnished with green onions and cilantro.