Annette’s Sticky Rice

*This is a relatively quick way to make sticky rice. You basically cook everything together in a rice cooker and then add the seasonings. You don’t need to stir fry this*.

2 Chinese pork sausages, diced

¼ lb. cooked ham, diced

2 c. sweet rice (regular cups, not rice cooker cups)

3 c. cold water

1 green onion, finely chopped

½ t. salt

1 T. oyster sauce

1½ t. dark soy sauce

Chinese dried black mushrooms (soak in warm water for 30 minutes). Rinse, squeeze dry, remove and discard the stems, and dice.

Wash rice in 4 changes of water. Steam rice in rice cooker with Chinese pork sausages and mushrooms. Mix together the salt, oyster sauce, and dark soy sauce, and add this mixture to the rice, along with the ham and green onion. Mix together gently (don't want to turn the rice into a paste). Can be used as stuffing for poultry.

Note: You can add 8 oz. of Jimmy Dean’s regular sausage (cooked) to the rice. This is half a roll of sausage.

Note: I often soak the rice overnight before cooking it.

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