

Fast Thai Sticky Rice with Meaty Vegetable Sauce

10/15
Great

Thai sticky rice traditionally takes a while, but in this method you boil the rice and then freeze it. The result is a wonderful canvas for a Thai meat and vegetable sauce.

Ingredients

1 ½ cups short-grain white
sushi rice or glutinous rice

Salt

1 large carrot

1 celery stalk

1 small onion

2 tablespoons vegetable oil

1 pound ground pork

Pepper

1 fresh hot green chile (like
serrano)

2 garlic cloves

1 inch fresh ginger

2 cups coconut milk

2 teaspoons fish sauce

Several sprigs fresh Thai basil
or regular basil for garnish

1 lime

Prep | Cook

1. Put 1 ½ cups rice in a medium saucepan; add a big pinch of salt and 5 cups water. Bring to a boil.
Trim, peel, and chop the carrot.
Trim and chop the celery.
Trim, peel, and chop the onion.
2. When the water boils, continue to cook over high heat, stirring frequently and adding more water if the pot gets too dry, until the rice is soft and the starch has released into the water to form a thick, risottolike mixture, 8 to 10 minutes.
Line a large plate or a rimmed baking sheet with plastic wrap.
3. Put 2 tablespoons vegetable oil in a large skillet over medium-high heat.
4. When the oil is hot, add the ground pork, carrot, celery, onion, and a sprinkle of salt and pepper. Cook, stirring occasionally until the pork is browned and the vegetables are soft, 5 to 10 minutes.

5. When the rice is done, pour it out onto the prepared plate and spread it with the back of a spoon into an even ½-inch-thick layer. Put the plate in the freezer until the rice is firm enough to cut, 10 to 15 minutes.

Trim the chile. Peel 2 garlic cloves and 1 inch fresh ginger. Mince them all together and stir them into the skillet.

6. When the pork is browned and the vegetables are tender, stir in 2 cups coconut milk and 2 teaspoons fish sauce. Bring to a boil and let the liquid bubble away until it reduces into a thick sauce. Taste and adjust the seasoning and turn off the heat.

Strip the basil leaves from several sprigs and chop.

Cut the lime into wedges.

7. When the rice is firm, cut it into 4 or 6 equal pieces. Use the plastic wrap to lift out each piece and divide the pieces among 4 or 6 plates or shallow bowls. Spoon the sauce over the top. Garnish with the basil and lime and serve.

VARIATIONS

Fast Thai Sticky Rice with Pork and Mustard Greens

Substitute 1 bunch mustard greens, chopped, for the carrot and celery.

NOTES

EVEN FASTER

Don't bother freezing the rice. As soon as it's tender, spoon it out onto 4 plates or shallow bowls. It will firm up a bit as it sits there. Then just top with the sauce when it's ready.

SIDES

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