

How to Make Japanese Sticky Rice



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If you've ever wondered how they make that deliciously moist and sticky rice in Japanese restaurants, wonder no longer. It's easy as picking up some sushi rice at your local grocery store (most large chains carry it) and following these instructions. Serve with your favorite Teriyaki or enjoy it on its own.

Ingredients

- 2 cups sushi rice
- 2 ¼ cups water

This recipe makes 6 cups of cooked rice.

Preparation

Place the rice in a cooking pot and fill it with water. Stir the rice with your hands and drain the pot. Repeat this process a couple of times to rinse the rice properly and until the water is nearly clear. Drain the rice in a strainer for about 30 minutes.



Now place the rice back into your pot and add 2 ¼ cups of water and let soak for about 1 hour. After soaking, make sure the pot lid is on and turn your stove to medium high heat. Bring the

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rice to a boil and leave it at medium high heat for about 1 minute. Reduce heat to medium for about 5 minutes and then bring it down to medium low, letting it cook for another 10 minutes.

Remove from heat and drape a cloth over your pot and let it sit for another 15 minutes before serving.



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