

Thai Sticky Rice and Mango

<http://userealbutter.com/2017/06/11/thai-sticky-rice-mango-recipe/>

from Thai Cooking Made Easy

1 cup glutinous sweet rice

1/4 cup thick coconut milk

1 1/2 tbsps granulated sugar

pinch of salt

1 tbsp sesame seeds

1 mango, peeled, cored, and sliced

Soak rice for 6 hours in enough cold water to cover the top of the rice with an inch of water. Drain the rice. Rinse with cold water until the rinse water runs more or less clear. Drain and steam the rice for 20 minutes on high heat or cook the rice in a rice cooker per the rice cooker instructions (there is a sweet rice setting on my rice cooker). Stir the coconut milk, sugar, and salt together. Mix the coconut mixture into the hot steamed rice. Sprinkle with sesame seeds. Serve with mango slices. Makes 3 cups. Serves 4.