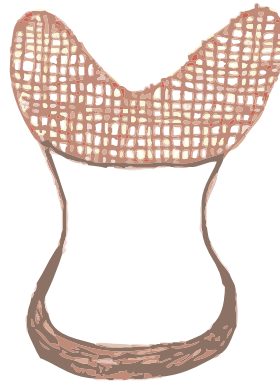
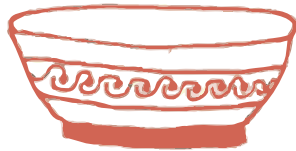


- ASIAN MARKETS OR AMAZON.COM ARE GOOD SOURCES FOR RICE + COOKING STUFF
- RICE IS TO BE EATEN WITH FINGERS: FORM A SMALL BALL, DIP IN SAUCE. REPEAT. ☺

THAI STICKY RICE



SERVING SIZE OF RICE WILL VARY, WE USE APPROXIMATELY 3/4 CUP UNCOOKED RICE PER PERSON.

SOAK RICE FOR SEVERAL HOURS (MIN. OF 2-3 HOURS) LONGER YOU SOAK, THE FASTER IT WILL STEAM UP LATER.

STEAM RICE IN STICKY RICE BASKET FOR ABOUT 20 MIN., TURNING RICE EVERY FEW MINUTES. RICE WILL STICK TOGETHER AS A BALL WHEN DONE.

Toss rice in basket to form round ball, then roll ball into bamboo sticky rice container for serving.

Mix ingredients with

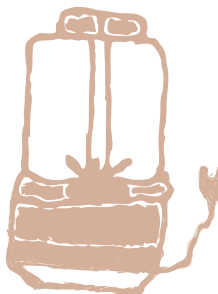
(FEEL FREE TO EXPERIMENT WITH INGREDIENT RATIOS)

DIPPY SAUCE

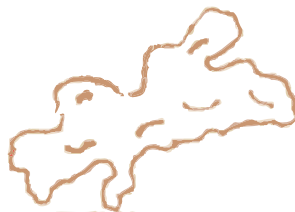


OLD SCHOOL W/ MORTAR + PESTLE

-OR-



MINI FOOD PROCESSOR FOR THOSE IN A HURRY ☺



GINGER
2-3" PIECE PEELLED + CHOPPED



GARLIC
2-3 CLOVES



HABENERO PEPPER
1/2 is what I use



LEMON
JUICE OF 2-3 LEMONS



SOY SAUCE
3-4 TBSP.



FISH SAUCE
3-4 DASHES

DOODLED BY
nicole: three by sea