

COCONUT-GINGER RICE

(Adapted from "Milk Street, March-April 2018")

Servings: 4



1 Tbsp	unrefined coconut oil
2	medium shallots, halved and thinly sliced
1" piece	fresh ginger, peeled, sliced into thirds and lightly bruised
1 stalk	lemon grass, trimmed to the lower 6", lightly bruised
1-1/2 cups	jasmine rice, rinsed and drained
1/2 cup	coconut milk
1 tsp	kosher salt

1. In a large saucepan over medium-high heat, heat the oil until just smoking. Add the shallots and cook until lightly browned, 3-5 minutes. Add the ginger and lemon grass; cook for 30 seconds.
2. Stir in the rice, 1-1/2 cups water, coconut milk and salt; bring to a simmer. Cover, reduce to low and cook until the liquid is absorbed, 15-20 minutes.
3. Discard the ginger and lemon grass; fluff the rice with a fork.