

Everybody Cooks Rice Recipes

GENERAL Rice Preparation Recipe to use with any of the dishes:

2 cups rice

2 1/2 cups water

1. Bring rice and water to a boil over high heat in a large covered saucepan.
2. Turn heat down to low and let rice simmer for 25 minutes or until all the water is absorbed.
3. Remove from heat and let stand for 10 minutes.

Note: This is a general rice recipe. Cooking instructions vary depending on the type of rice used.

Mrs. Tran's Fried Rice

2 eggs

1 tablespoon butter

1 small onion, peeled and finely chopped

3 tablespoons oil

1/2 cup green peas

1/2 cup corn

1 carrot, peeled and grated

1 teaspoon sugar

1 tablespoon fish sauce

2 tablespoons soy sauce

4 cups cooked rice

1. Scramble the egg in butter and set aside.
2. In a wok or large frying pan over medium heat, sauté onion in oil until transparent.
3. Add the vegetables and cook, stirring, for three minutes.
4. Add sugar, fish sauce, and soy sauce, and mix well.
5. Add rice and cook for about five minutes, stirring frequently, until all the food is hot.
6. Chop up the scrambled eggs, mix them in, and serve.

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Mrs. D's Black-eyed Peas and Rice

2 cups dried black-eyed peas
water
1/4 cup vegetable oil
1 medium onion, peeled and chopped
2 slices bacon
1 teaspoon dried thyme
4 cups cooked rice
salt and black pepper to taste

1. Place the black-eyed peas in a medium bowl and cover with cold water. Soak overnight.
2. Drain the peas, rinse, then boil in water for 20 minutes or until the black-eyed peas are tender.
3. In a Dutch oven, heat the oil over medium heat, and sauté the onion and bacon. Break the bacon into small pieces.
4. Add the thyme and stir.
5. Add cooked rice, black-eyed peas, salt, and pepper, stirring thoroughly to mix the ingredients.

Tam's Nuoc Cham

Fish sauce can be found in any oriental market or in the international section of a supermarket.

In a jar combine:

5 tablespoons fish sauce
2 tablespoons lime juice or 4 tablespoons white vinegar
1 peeled and finely chopped carrot
3 cloves garlic, peeled and finely chopped or pressed
1 teaspoon crushed red pepper
1 to 1 1/2 cups water
3 tablespoons sugar

1. Cover the jar and shake until the sugar is dissolved.

Note: *Nuoc cham* is used as a dip or a sauce and is usually a part of every Vietnamese meal.

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Great-Grandmother's Risi e Bisi

2 cubes vegetable or chicken bouillon
4 cups water
1 clove garlic, peeled and finely chopped
1 small onion, peeled and finely chopped
3 tablespoons olive oil
2 cups uncooked rice
2 cups fresh or frozen green peas
1/2 to 1 cup grated Parmesan cheese
1/2 teaspoon ground nutmeg

Use a pot with a tight cover.

1. In a bowl, dissolve bouillon in 2 cups of water, then add the rest of the water. Set aside.
2. Over medium heat, cook garlic and onion in olive oil until the onion is transparent. Don't let the garlic turn brown.
3. Turn off the heat right away and pour in the rice. Stir in the 4 cups of water and dissolved bouillon and cook on highest heat until the mixture boils. Lower heat and do not remove lid. Cook for 25 minutes.
4. If using frozen peas, soak them in warm water. when the rice is cooked, add the peas, stir in Parmesan cheese, and sprinkle with nutmeg.

Everybody Cooks Rice Recipes

Madame Bleu's Rice and Beans

1 cup red beans
water
1/2 cup oil
2 slices bacon
2 cloves garlic, peeled and finely chopped
1/4 cup parsley
1/4 teaspoon cayenne pepper (or more if desired)
1 teaspoon thyme
1 tablespoon chopped chives
4 cups cooked white rice

1. Place red beans in a medium bowl and cover with cold water. Soak overnight.
2. Drain the beans, rinse, then boil in water for 20 minutes or until the beans are tender.
3. Drain the beans and set aside.
4. In a frying pan over medium heat, heat oil and sauté bacon until lightly browned. Break into small pieces.
5. Add garlic, parsley, cayenne pepper, thyme, and chives. Now add the beans and fry gently.
6. Stir bean mixture into cooked rice. Sprinkle with fresh chives.

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Rajit's Biryani

Basmati rice has a special flavor, but any sort of rice will do in a pinch. There should be at least two times as many vegetables and nuts as rice.

2 medium onions, peeled and chopped
2 tablespoons butter

Spices:

2 cloves garlic, peeled and finely chopped
2 teaspoons grated fresh ginger
1 teaspoon coriander
1/4 teaspoon each crushed black pepper, cayenne pepper, ground cloves,
ground cinnamon, and ground cardamon
1 teaspoon cumin

Vegetables:

1/2 cup carrots, peeled and thinly sliced
2 fresh tomatoes, peeled, quartered, and diced
1 cup cauliflower florets
1 cup green beans
1 cup green peas
3 cups half-cooked rice (rice that has cooked for 7 to 10 minutes)
2 tablespoons water

1/2 cup cashews or blanched almonds
1/2 cup raisins
2 hard-boiled eggs, peeled

1. In a large frying pan over medium heat, sauté onions in 1 tablespoon butter until golden.
2. Add all spices.
3. Add all the vegetables and sauté for 2 to 3 minutes.
4. Butter a large casserole dish and add all the ingredients, mixing or layering the rice and vegetables.
5. Bake at 300 degrees F for 30 - 25 minutes.
6. Sauté cashews and raisins in 1 tablespoon butter.
7. Crumble hard-boiled eggs.
8. When biryani is baked, sprinkle with cashews, raisins, and crumbled hard-boiled eggs.

Everybody Cooks Rice Recipes

The Diazes' Turmeric Rice with Pigeon Peas

1 vegetable or chicken bouillon cube
8 cups water
1/4 cup cooking oil
1 green onion, finely chopped
1/2 teaspoon turmeric
4 cups cooked rice
1 pound dried pigeon peas, soaked overnight and drained

Use a pot with a tight cover.

1. Dissolve bouillon cube in 1 cup water, then add to the rest of the water. Set aside.
2. In the pot, combine oil, onion, and turmeric, and cook over medium heat until the onion is transparent. Turn the heat off right away.
3. Add the rice and water with the dissolved bouillon cube, and cook for 10 minutes on the highest heat.
4. Lower the heat to medium and add the pigeon peas. Stir a bit and cover.
5. Cook for about 15 minutes or until all the water is gone.

Everybody Cooks Rice Recipes

Mrs. Hua's Tofu with Vegetables

1 pound tofu, cut into 1-inch cubes
1 tablespoon soy sauce
1 tablespoon oyster sauce
1 teaspoon sesame oil
1 teaspoon sugar
4 tablespoons vegetable oil
1/2 teaspoon salt
2 cups green beans, cut into 1-inch lengths
1/2 cup water chestnuts
1/2 cup sliced mushrooms

1. Combine tofu, soy sauce, oyster sauce, sesame oil, and sugar. Refrigerate for at least one hour.
2. Heat 2 tablespoons vegetable oil in wok or high-sided frying pan. Add salt, green beans, water chestnuts, and mushrooms. Cook, stirring constantly for about 2 minutes. Pour into a bowl.
3. Add 2 tablespoons vegetable oil to the same wok.
4. Add tofu mixture and stir constantly for about 5 minutes.
5. Return green bean mixture to the wok and mix thoroughly.
6. Serve with cooked rice.