

Renée's Coconut Rice

Equipment:

Measuring Cups and teaspoons
Stock Pot
Pot Holders
Spatula

Ingredients:

2 Cups Unsweetened Coconut Milk
2 Cups Chicken Broth
2 Cups Long Grain White Rice
1/2 Tsp. Salt
1 Tsp. White Pepper

Serving Suggestions:

With Fried Plantains
With Fried Plantains & Cashews
With Sliced Mango
As an Asian Stir Fry Side
With a Curry Dish
With Seafood
With Lentil and Dates
With Cashews and Veggies
With Cashews and Mango
With Cashews and Scallions
Just with Cashews
With Shaved Toasted Coconut



Renee Berberian's "Recipe Box" - Add a variety of toppings for more interest.



SERVES 10

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1. Bring the milk and broth to a rolling boil
2. Add the rice, salt and pepper
3. Stir the mixture to blend

If desired, add Lime Leaves for a Thai flavoring.

4. Cover, reduce heat to simmer and cook for 20 minutes
5. Fluff the rice before serving; stirring in any coconut cream that has risen to the top