

Balinese Yellow Rice

Author: from *The Barbecue! Bible*, by Stephen Raichlen



3 cups jasmine rice
1 1/2 cups coconut water, or plain water
1 1/2 cup chicken broth, homemade or canned low-sodium
3/4 cup coconut milk, canned or homemade
1 stalk lemongrass, fresh, trimmed and flattened with the side of a cleaver, or 1 teaspoon grated lemon zest
4 slices fresh ginger, or fresh galangal (each 1/4 inch thick), lightly crushed with the side of a cleaver
1/2 teaspoon ground turmeric
1 teaspoon salt

Per Serving (excluding unknown items): 316 Calories; 7g Fat (20.8% calories from fat); 8g Protein; 55g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 461mg Sodium. Exchanges: 3 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 1 Fat.

Carolyn T's Tasting Spoons blog:

<http://tastingspoons.com>

Notes: The rice might need more water - add in gradually until rice is just cooked through. Don't overcook it.

1. Place the rice in a large bowl and add cold water to cover by 3 inches. Swirl the rice around with your fingers until the water becomes cloudy, then pour through a strainer to drain. Repeat the process until the water remains clear. This will take 4 to 6 rinsings.
2. Place the coconut water, chicken broth, coconut milk, lemongrass, galangal, turmeric, and salt in a large, heavy pot and bring to a boil over high heat. Add the rice and return the water to a boil. Reduce the heat to low and cover the pot tightly. Cook the rice until just tender, 15 to 18 minutes. Remove the pot from the heat and let the rice stand, covered, for 5 minutes.
3. Gently fluff the rice with a fork. Remove the lemongrass and galangal slices. To serve nasi kuning in the traditional Balinese manner, pack it into a lightly oiled large funnel or other cone-shaped mold. Let stand with the wide opening up in a deep bowl or pot covered with aluminum foil for 3 minutes. Place a platter over the base of the mold and invert and unmold the rice onto it.