

How to Make Sticky Rice and Mango

1. Number
2. Noun
3. Number
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6. Adjective
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35. Verb
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37. Verb

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Ingredients

_____ Number cup coconut _____ Noun

_____ Number pinches _____ Noun

_____ Number cup _____ Adjective _____ Noun

_____ Number tablespoons _____ Noun

The Traditional Method Using a _____ Noun: Soak the _____ adjective _____ adjective in enough

_____ Noun to cover the _____ Noun for at least an hour and even overnight. Take your _____ Noun put

_____ Noun in the bottom and cover the steam section with _____ Noun _____ Noun or _____ Noun

_____ Noun. Pour the _____ adjective _____ adjective on the _____ Noun cover with the _____ Noun

and put it on the _____ Noun on medium to high heat. The _____ adjective _____ adjective should take about

a 20 minutes of steaming to cook and will become translucent when done.

The Microwave Method: I learned this method from my friend who has mastered _____ Noun cooking to such

a high level of proficiency that she has earned the title 'the _____ noun queen'.

Soak

the _____^{adjective} _____^{noun} for 10 minutes in warm _____^{Noun} in a _____^{Noun}. Soaking the _____^{noun} is very important. I have tried this method without soaking the _____^{noun} first and it was disastrous. The _____^{noun} was undercooked and inedible. The _____^{Noun} level should be just above the _____^{noun} which comes out to be _____^{Number} cup of _____^{noun} and a little over _____^{number} cup of _____^{Noun} (about 10% more). I recommend using a non-plastic _____^{Noun} because you may melt the _____^{Noun} in the _____^{Noun}. Cover the _____^{Noun} with a _____^{Noun} and cook in _____^{Noun} for at full power _____^{Number} minutes. _____^{Verb} the _____^{noun} around to move the _____^{noun} from the top to the bottom. You will notice that some of the _____^{noun} is translucent or cooked and some still has white center or the uncooked portion.

Heat it up again for another _____^{Number} minutes. Check and see if it is done. When cooked, all the _____^{noun} should be translucent. If it needs more cooking, I recommend heating up and checking every 3 minutes or so. How long it takes to cook really depends on your microwave.

Putting it together: Heat the _____^{noun} _____^{noun} in a pot over medium heat. _____^{Verb} constantly and let the _____^{noun} _____^{noun} simmer. Hard boiled coconut milk will curdle. Add sugar and salt.

Remove from heat. Pour 3/4 of the hot coconut milk over the hot sticky rice. Let it sit for 5 minutes. The hot sticky

rice will absorb all the coconut milk. The rice should be a little mushy. Spoon the rest of the coconut milk on top of the rice at serving time.