

Steamed Mushroom Rice

きのこ御飯

● Ingredients (Servings 3)

2 $\frac{1}{4}$ cups dried rice

3 oz. Oyster Mushroom

8 oz. Sliced Baby Bella Mushroom

3 pieces of Dried Kelp (5 square inches each)

700 ml Water

5 Tbsp. Soy Sauce

2 Tbsp. Cooking Sake

2 Tbsp. Mirin (sweet cooking rice wine)

$\frac{1}{2}$ tsp. Salt

● Prepare Rice



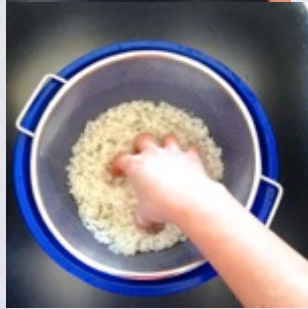
I used Japonica rice which you can get at most grocery stores.



Prepare a bowl and a strainer.
Put 2 $\frac{1}{4}$ cup of dried rice in the strainer.



To get rid of any dirt run water over the strainer after putting the strainer in a bowl and drain as soon as the water fills up (as in the picture).



Use your fingers to lightly scramble the rice about 20 times without adding more water.

Rinse the rice until the water is clear.



Soak the rice in water for 1 hour at room temperature.



Measure the soaked rice properly.

2 $\frac{1}{4}$ cups of dried rice became about 3 $\frac{1}{2}$ cups.

(This can vary a bit depending on the kind of rice used, water temperature, room temperature and humidity.)

● Prepare Ingredients



This time I used 3 oz. of “oyster mushroom” and 8 oz. of “sliced baby bella mushroom”. You can use any kind of mushrooms.



Cut off the bottom part of the oyster mushrooms.



Mince all mushrooms.

● Season



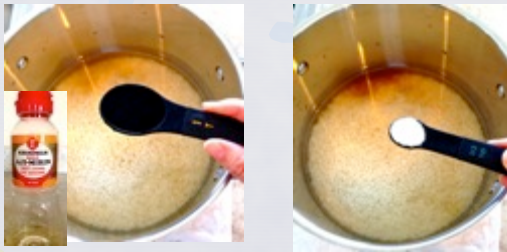
Cut dried kelp into squares of about 5 inches. Make 3 pieces.

This is the Dried Kelp which I used this time. You can get this at most Asian markets.



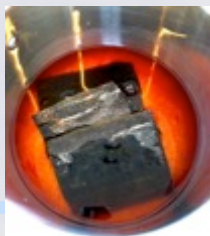
In a stockpot, combine 3 ½ cups of the soaked rice and 700 ml of water.

If the amount of soaked rice you use is not 3 ½ cups, please adjust the water and other seasonings accordingly.



To the stockpot, add
5 Tbsp. of soy sauce
2 Tbsp. of cooking Sake
2 Tbsp. of Mirin
 $\frac{1}{2}$ tsp. of salt

Stir well.



Then add 3 pieces of dried kelp and the
cut mushrooms.

● Cook



Don't open. Wait patiently even if it bubbles over.

Put a lid on the stockpot and Cook over high heat until it boils.

When it boils, set a timer for 2 minutes.

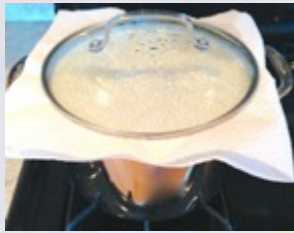
After the 2 minutes, turn down the heat to medium. Set a timer for 3 minutes.

After the 3 minutes, turn down the heat to low. Set a timer for 7 minutes.



After 7 minutes, open the lid and check inside to make sure there is no water left like in the picture.

※If there is water left, cook 1 minutes more at low heat and check again.



When there is no water left, turn the heat off, put a kitchen towel under the lid and let it steam for 10 minutes.



After 10 minutes, take out the kelp at first.



Then immediately scramble the remaining ingredients starting from the bottom of the pan.

To store, put cooked rice in a freezer bag and keep in the freezer.

When you want to heat it up, you can microwave on a microwavable dish for 2~2:30 minutes.

