

How to Make Sticky Rice and Mango

1. Number
2. Noun
3. Number
4. Noun
5. Number
6. Adjective
7. Noun
8. Number
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- 26. Number
- 27. Noun
- 28. Noun
- 29. Noun
- 30. Noun
- 31. Noun
- 32. Noun
- 33. Noun
- 34. Number
- 35. Verb
- 36. Number
- 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 _____. Soaking the
_____ 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
_____ 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
_____ in the _____. 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
_____ should be translucent. If it needs more cooking, I recommend heating up and checking every 3
noun
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.