

# How to Make Sticky Rice and Mango

1. Number
2. Noun
3. Number
4. Noun
5. Number
6. Adjective
7. Noun
8. Number
9. Noun
10. Noun
11. Noun
12. Noun
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24. Noun \_\_\_\_\_

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26. Number \_\_\_\_\_

27. Noun \_\_\_\_\_

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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 \_\_\_\_\_ 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.