

Beef Congee (Rice Porridge)

from Steamy Kitchen

1 cup raw rice

1/2 lb ground beef (marinated in 1 tbl soy sauce, 1 tbl cornstarch, 1/2 tsp Chinese cooking wine or dry sherry)

2 cloves garlic, minced

2 tbl dried shrimp (optional)

10 c water or stock

1 1/2 tbl soy sauce + ground pepper to taste

Toppings: minced scallions, cilantro, deep fried wonton skins, shredded ginger or Thousand Year Egg (optional of course)

Wash rice, drain and repeat 3 more times until the water runs clear. Marinate the beef for 10 minutes. Soak dried shrimp in 1/2 c hot water and drain.

Heat large stockpot over med-high heat with 2T cooking oil. When hot, add ground beef, dried shrimp and garlic. Fry until ground beef is browned. Add the stock or water, soy sauce and rice. Turn heat to high. When boiling, immediately turn heat to low. (If you want Thousand Year Egg – add it now) Simmer 40 min. Taste and adjust with more soy and pepper if needed.

(Servings: 5-6, Prep time: 15 min., Cook time: 40 min., Difficulty: Easy)