

# Indonesian Rice

Recipe By *Brynie Greisman*



Cooking and Prep:  35  
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Serves:  10

Contains:  

**Preference:** Meat

**Difficulty:** Easy

**Occasion:** Purim

**Source:** Family Table by

Mishpacha Magazine

**Cuisines:** Asian

Not your typical rice dish. Rice, meat, and a sweet/savory/sharp dressing combine to make a dish that will be enjoyed by all. Can be prepared a day in advance.

## Ingredients (13)

### Main ingredients

- 1 and 1/2 cups raw rice
- 3 cups water
- 1 teaspoon salt
- oil, for sautéing
- 3 cloves garlic, finely chopped

- 1 medium onion, cubed
- 1 pound (1/2 kilogram) chopped meat
- 2 and 1/2 to 3 and 1/2 tablespoons **Gefen Soy Sauce**
- 2 and 1/2 tablespoons brown sugar, or to taste
- 1/2 teaspoon cayenne pepper
- salt and pepper, to taste (*optional*)
- chopped scallions

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### Garnish

- carrot curls
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## Start Cooking

### Prepare the Rice

1. In a medium-sized pot, cook rice according to package directions. Set aside.
2. Meanwhile, sauté garlic and onion in a small amount of oil over a low heat until golden.
3. Add chopped meat and cook until meat is no longer pink and is thoroughly cooked through, about 12–15 minutes. Mix constantly, pressing the meat down and breaking apart as you stir, so it gets thoroughly done. Add this mixture to the rice.
4. Add soy sauce, brown sugar, and cayenne pepper to the pot and mix all together until well combined. Taste and adjust seasoning if necessary, adding salt and pepper if desired.
5. Stir in a handful of chopped scallions.
6. Garnish with carrot curls for crunch and color.

#### Note:

I like the texture of basmati rice in this dish.

#### Tip:

You can sub cubed turkey, pastrami, or even cubed meat leftover from a roast for the chopped meat. Adjust cooking time accordingly.