

**Sir Wasano's Infamous Indonesian Rice Salad:
With Patty Reed's changes for PCG Lunch March 2015**

Cook 2 cups of black rice sometimes called Formosa or Forbidden Rice available in bulk at Berkeley Bowl. Sometimes you can find the rice in Safeway. Put three cups of cold water in a large pot with two cups of black rice. Boil water and rice. When at full boil put top on pot and simmer at a very low temperature for 30 minutes. Turn off heat and let rest for 10 minutes with top on pot

Brown or white rice can be substituted for the black rice.

While rice cooks combine in large bowl the dressing and mix well:

½ cup peanut oil (I use ¼ cup)

2 Tbls sesame oil

½ cup orange juice

2 cloves of chopped garlic

½ tsp. of red pepper flakes

2 Tbls of soy sauce

1 tsp. of salt

2 Tbls of cider vinegar

Mix dressing into hot rice.

When rice is cool add the following: *

2-3 minced green onions

1 stalk of celery chopped

½ lb. mung beans (I do not put these in)

½ cup blond raisins

½ cup peanuts (I left these out)

½ cup cashews

2 tsp. of sesame seeds

1 cup thinly sliced red, green, and /or yellow bell peppers (ours were chopped)

1 cup thinly sliced water chestnuts

*Many other salad ingredients can be added and many of the above omitted.

Add currents, almonds, baby corn, cucumbers, radishes, peas, sugar snap peas, string beans, carrots.....?

This salad is often better the second day.

Enjoy, a great salad for a crowd!