Cantonese Clay Pot Rice

recipe by Valerie Li

Ingredients
2 cups white rice (preferably jasmine rice)  
3 tbsp vegetable oil, divided  
2 Chinese sausages, sliced  
¼ Chinese bacon (la rou), sliced  
2 stalks bok choy, blanched  
1 egg  
2 tbsp scallions, diced

for the sauce
2 tbsp seasoning soy sauce  
½ tbsp dark soy sauce  
½ tbsp sesame oil  
2 tsp sugar  
1 tsp kosher salt

Tools
Clay Pot, Oil Brush

Instructions
1. Rinse rice under cold water. Then soak the rice in cold water for about an hour before cooking.  
   If you’re using short grain rice, which is starchier, give it an additional ~30 minutes
2. Prep the clay pot: Lightly coat the interior of the clay pot with vegetable oil. Make sure all the sides are covered as well.
3. Add the rice: Use a fine mesh sieve to drain the rice and set aside. Put the oiled clay pot over high heat and add the rice into the pot. Give it a stir to make sure each grain is covered in oil.
4. Add the water, turn heat to high until water starts to boil. (Note: Each type of rice may require a different rice-to-water ratio, so you should adjust the amount of water you’re using. The basic rule of thumb is that the water should submerge the rice at ½ inch above.)
5. As soon as the water starts to boil, bring down the heat to medium low and cover with lid. Let simmer for about 10 minutes.
6. While the rice is cooking, mix the ingredients for the sauce.
7. Blanch your bok choy or other vegetable of choice in water. Strain and set aside.
8. With the lid on, pour the remaining oil on the lid—you may hear some sizzling sound, which is a good sign. Turn off the heat and let sit for another 10 minutes.
9. Remove the lid (make sure you’re wearing oven mitts) and place the sausages and cured meats on top of rice. Crack an egg on top of the rice. Pour the sauce all over. Cover the pot again to cook 2-5 more minutes
10. Remove the lid, place the vegetables. To serve, use a rice scooper to fluff up the rice and make sure each grain gets some sauce!

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