

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Nasi Kemuli (Nonya Spiced Wedding Rice)

The Nonyas in Malaysia are not a wealthy people; at least not in cash. They do know how to celebrate, though! This dish is for weddings only...

*1 cup coriander seeds
1 cinnamon stick (2 inches long)
1 star anise pod
2 cloves
1 cardamom pod
5 cup water
½ inch fresh ginger, peeled, sliced
3-4 shallots, peeled, halved*

*2 tsp minced garlic
1 Tbsp fermented bean paste (tau cheo)
1 Tbsp ghee or oil
1½ cup uncooked long-grain rice
1 tsp light soy sauce
1 tsp salt
1 star anise pod
golden raisins, for garnish*

Dry-fry the spice water dry ingredients in a skillet over medium heat for a minute. Transfer to a deep pan with the water and bring to a boil. Reduce to simmer, uncovered, for 20 minutes. Strain and set aside in a bowl; discard solids.

Grind the spice paste: ginger, shallots, garlic and soybean paste. Add a little oil if paste becomes too stiff.

Heat ghee in a pan over medium heat and gently stir-fry the spice paste for 2-3 minutes, or until fragrant. Remove from heat, add uncooked rice and mix well. Add soy and salt and stir. Add star anise and 3 cups spice water. Stir, cover and cook over low heat until rice is done, about 20 minutes. Garnish with raisins and serve.

Yield: Four servings
Preparation time: 10 minutes
Cooking time: 40 minutes

