

# Sticky Coconut Rice

## Ingredients

4 Tablespoons Butter  
2 1/2 cups Medium grain, starchy rice (I used Arborio Rice)  
1 13.5 ounce can Coconut Milk  
3 1/4 cups Silk Unsweetened Coconut Milk beverage  
Additional Silk Unsweetened Coconut Milk beverage as needed

## Preparation

In a 5 quart Dutch Oven melt the 4 tablespoons of butter. When butter is melted and bubbly, add in the rice and stir to coat. Allow rice to cook for a few minutes so that all grains are coated with butter and begin to crackle in the pan.

Add in your can of Coconut Milk and the Coconut Milk Beverage and stir to blend. Bring to a boil and allow to bubble for about a minute. Give a quick stir, cover and reduce heat to low and cook for 20 minutes. During this time do not take the lid off the pan. At 20 minutes, check the rice. If it has not yet absorbed the liquid, stir around the edges and continue cooking until all liquid is absorbed. Remove from heat leaving lid on the pan and set aside.

About 10 minutes before you are ready to serve, place the covered dutch oven on the stovetop under medium heat. Remove the lid to check for dryness and add just enough Coconut Milk Beverage to lightly moisten the rice. Stir in the milk and heat. Rice should clump and stick together. Once properly warmed, serve immediately.

