

korean mushroom rice

Makes 4 servings

RECIPE ADAPTED FROM: [Kimchimari](#)

PREP TIME: 1 hour

COOK TIME: 40 minutes

1 cup short grain white rice

½ cup brown rice

1½ cups cut mushrooms, mixed

- 5 oz enoki mushrooms, or 1 package
- 8 shiitake mushrooms, dried and rehydrated
- 6 oz king oyster mushroom, or 1 package

½ cup chopped onions (about 2 stalks of green onion or ¼ of a sweet onion)

2 tsp sesame oil

1 tsp avocado oil

Sauce

¼ cup chopped green onions

1 Tbsp soy sauce

1 Tbsp water

1 tsp sesame oil

½ tsp sesame seeds, optional

PREPPING RICE AND DRIED MUSHROOMS

WASH and soak short grain white rice and brown rice for an hour.

FOR any dried mushrooms, wash thoroughly to remove any dirt. Soak them in hot water for 30 minutes. Discard water and wash mushrooms again. Place them into 1 cup of clean water and soak for an additional 30 minutes. Do not discard second batch of water.

COOKING RICE

DRAIN rice and set aside. Remove rehydrated mushrooms from water and set aside. Keep mushroom water.

USE any thick bottomed pot or pan that works well for paella or risotto (i.e., hot stone pot or cast-iron pan).

HEAT 1 tsp of sesame oil on high heat and throw in fresh mushrooms and chopped onions. Sauté until lightly caramelized and fragrant, 2-3 minutes. Remove from heat and place aside.

ADD 1 tsp sesame oil + 1 tsp avocado oil into pan on medium high heat. Add in soaked rice and stir for 3 minutes. Rice should start becoming translucent. Be careful not to burn the rice

LOWER heat to medium and add in the 1 cup of mushroom water + 1 additional cup of water. The liquid should just cover the rice, add more water if needed to cover rice.

ADD sautéed mushroom and onion mixture on top, cover and cook on medium heat for 15-20 minutes. Do not uncover pot to let the steam escape or else rice may be undercooked.

WHILE rice is being cooked, make the sauce. In a bowl, add all sauce ingredients and mix well.

LOWER heat of the rice pot to low and cook until little to no steam is coming from the pot (approximately 10 minutes). Check to see if rice is cooked. If not, add a splash of water and keep rice pot on low to steam the rice.

TURN off heat and mix in sauce. Enjoy!