

Okinawan Beans and Rice

Swick

Makes 2 servings | Active Time: 20 minutes | Total Time: 1 hour 10 minutes

Step 1: Making the Dish

- 1 cup sweet rice (glutinous rice)
- 1 1/2 cups water, plus more for soaking rice and beans
- 1 tablespoon dried kidney beans, soaked for 4 hours
- 1 tablespoon dried black beans, soaked for 4 hours
- Pinch of salt
- 1 teaspoon black sesame seeds

Soak rice in cold water for 30 minutes.

Boil soaked beans for 1 hour until tender, drain and rinse. If using canned, skip this step but drain and rinse beans.

If cooking with a rice cooker, add sweet rice and beans to rice cooker with water and salt. Cook according to manufacturer's instructions.

If cooking on the stovetop, add rice and beans to a medium pot. Bring to a boil uncovered and then immediately reduce to a low simmer. Cover with a lid and cook for about 30 minutes.

Fluff rice with a fork before serving to separate grains. Add sesame seeds and salt. Serve hot.