



Caribbean Coconut Rice

Serves 4

- 2 tsp. unsalted butter
- 2 tsp minced fresh ginger
- 1 clove garlic, minced
- 1 3-inch cinnamon stick
- 1 cup jasmine rice, rinsed and drained
- ¾ cup light coconut milk
- 1tsp. sugar
- ½ tsp. kosher salt
- ¼ tsp. grated lime zest
- 1/8 tsp. white pepper
- ¼ cup toasted shredded, unsweetened coconut, optional

Melt butter in saucepan over medium heat. Add ginger, garlic, and cinnamon stick, and sauté 1 minute, or until fragrant. Stir in rice, and sauté 2 minutes, or until rice grains are opaque. Add coconut milk, sugar, salt, lime zest, white pepper, and ¾ cup water, and bring to a simmer. Stir once, cover, reduce heat to low, and simmer 15 minutes. Fluff rice with fork, cover, and let rest 5 minutes. Garnish with toasted coconut, if using.

Credit - Vegetarian Times