

Soupy Rice Topping 40-50 students

Ingredients:

Tofu (2 pounds or approx. 5 cups)
Carrot (2 sticks or approx 2 cups)
Potato (2 pcs)
Mushroom (approx. 8 pcs or more)

Canola Oil ½ cup
Water 4 cups
Tamari (½ cup)
Sugar ½ cup
Garlic 1 tbsp
Ginger 1 tbsp
Sesame oil 1 tbsp

Optional:

Chinese dried radish (chopped) 1 cup
Leeks green (chopped) 1 cup

Prep:

Cut tofu, carrots, potato into cube size (approx. 1x1x1 cm)

Cooking:

Heat wok / pan, add oil
Add garlic and ginger, and radish (optional), stir until dry or light brown
Add carrots, stir until half cooked
Add potato, stir for 5 minutes or getting half cooked
Add mushroom
Add tamari, sugar and water
Stir until boiling, and add sesame oil
Add leeks green (optional)
Keep boiling for approx. 5 more minutes
Ready to serve

Soupy Rice

Ingredients:

Raw rice: 5 cups

Water 30 cups

(If using leftover rice: 10 cups cooked rice, 20 cups water)

Salt 2 tbsp

Garlic granules 1 tbsp

Ginger powder 1 tbsp

White pepper ¼ tsp

Sesame oil 1 tbsp

Optional:

Vegetable broth powder ¼ cup

Prep:

Wash rice, drain, and add water

Add other ingredients

Leave cooking for approximately 45 to 60 minutes, until soft and quite thick.

Note:

- When cooking with a pot on stove top: keep stirring to avoid burning on the bottom.
- When cooking with the rice cooker, take the lid off when the water starts bubbling (approx. 30 minutes), stir, and let the rice keep bubbling for another 30 minutes without the lid.
- When using raw rice, ratio for rice to water is 1 : 6
When using cooked rice, ratio for rice to water is 1: 2

(over for topping recipe)