

Lugaw (Filipino Rice Porridge)

BY IAN RIVERO | @IANKEWKS

Lugaw was one of the first dishes my mom cooked up after we moved to Canada at the start of winter. After an afternoon of making snow angels in the backyard and snowball fights with the next-door neighbors, a warm, hearty porridge is just what you need to warm up from the cold. This version keeps it fairly simple, but with additional toppings included if you'd like to dress it up a bit. Dad always liked to throw ground safflower or turmeric into the mix with his version, giving the porridge a lightly floral, earthy taste and a characteristic orange-yellow hue. I've always loved that there was never just one way to make lugaw at home. This is my version, shaped by the same kinds of family variations I found myself thinking about a lot while writing *Filipino Style*.

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SERVES: 3-4

INGREDIENTS

1 tbsp neutral oil
1 small yellow onion, chopped
3 garlic cloves, minced
2 tbsp peeled and julienned ginger
½ cup white rice, rinsed at least three times and drained
4 cups unsalted chicken stock, more as needed
1 tbsp fish sauce
½ tsp freshly ground black pepper
Kosher salt, as needed
Toppings
Large eggs, boiled (one per person)
Lemon wedges (may also use lime or calamansi)
Crispy fried garlic (store-bought or homemade)
Chopped green onions
Crushed chicharon

INSTRUCTIONS

01 In a medium pot over medium heat, heat the oil. Add in the onions and sauté until softened, about 2 to 3 minutes. Add in the garlic and ginger, and continue to sauté for another 2 minutes until fragrant.

02 Add in the rice, 3 cups of chicken stock, fish sauce, and black pepper. Stir well with a wooden spoon or spatula to combine. Bring this to a boil, then cover, lower the heat to medium-low, and let simmer for 30 minutes. Be sure to stir occasionally to prevent the bottom from burning.

03 After 30 minutes, pour in the remaining 1 cup of stock and stir to combine. The lugaw should be thick, but still pourable. If you'd prefer a soupier consistency, add more stock or water, 1 tablespoon at a time, until you reach your desired texture. Taste the lugaw and season with additional salt, as needed.

04 Divide the lugaw into serving bowls. Top each with a boiled egg, lemon wedge, and a generous amount of crispy fried garlic, green onions, and chicharon. Serve warm.