

Xôi Mau (Sweet Sticky Rice)

BY LAUREN TRAN | @BANHBYLAUREN

Thanksgiving in my family was very Vietnamese+American. I grew up in the suburbs of Seattle and my parents wanted my sisters and I to feel included in the community so we would have turkey and gravy, stuffing, cranberry sauce, pumpkin pie, etc. on our Thanksgiving table. But they also wanted us to enjoy the Vietnamese food that made them feel comfortable and thankful for, so the spread would also include Vietnamese dishes like jellyfish salad, egg rolls, sauteed green beans and garlic, and sweet sticky rice. I feel so lucky that my family had both traditional American Thanksgiving food as well as the homemade Vietnamese dishes that my parents and extended family cooked on our table – I looked forward to it every year!

Xôi mau (sweet sticky rice aka glutinous sweet rice that is colored) is something that can be eaten all year round, but it always has special significance for holidays. Helping my mom make it for Thanksgiving, Christmas and Lunar New Year became one of our holiday traditions and it's one of the ways we spent quality time together and bonded. I love how it can be eaten with meat (it's like the sweet and salty combination), or you can sprinkle sugar or muối vống(a sweet and salty peanut and sesame topping) on top. It's so simple yet so good and comforting to me.

Xôi Mau (Sweet Sticky Rice)

BY LAUREN TRAN

INGREDIENTS

300 g glutinous sweet rice
2.5 g salt
5 drops red food color
50 g sugar
9 g canola oil
30 g coconut milk

INSTRUCTIONS

01 Cook sticky rice

1. Rinse soaked rice until water runs clear. Add in the salt and red food coloring and mix well.
2. Place in rice net and steam over medium heat ~40 minutes. After 20 minutes, toss the rice with chopsticks. After another 20 minutes (total 40 minutes), take out the net and pour the rice into a mixing bowl.
3. Mix sugar, oil, and coconut milk in a new bowl. Add to the rice evenly and toss, breaking up rice clumps with fingers.

02 Finish it up

1. Once finished, take out the net and return the rice back to the mixing bowl. Once again, break up clumps. Cover with a towel to prevent it from drying out.
2. If pressing the rice into a mold, press when the rice is hot–the imprint will come out better/clearer.