



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, to rim a glass, or in savory dishes.

COCONUT BROWN JASMINE RICE

INGREDIENTS:

- 1 13.5-ounce can organic **Coconut Milk**
- ¼ cup **Water**
- 1 teaspoon **Coconut Oil**
- 1 teaspoon **TB Jasmine Oolong Aromatic Finishing Sugar**
- 2 pinches of **TB Jasmine Long Pepper Botanically Infused Salt**
- 1 cup organic california brown **Jasmine Rice**

TB | TidBits: *Rinsing your rice before cooking it washes away any grit or dust that may have gotten mixed in during production. I also find that rinsing helps improve the texture of the rice, it helps to make each grain distinct.*

Toasting the rice is optional and won't change its texture, but it gives the rice a nuttier flavor.

The resting step before serving helps the rice absorb the last of the moisture in the pot. If you skip it, the rice can be a little sticky when serving instead of the desired light and fluffy.

METHOD:

Rinse, Toast, and Rest for Better Brown Rice

Rinse and drain the rice before adding it to a saucepan with a little coconut oil, sauté over medium heat until the rice smells fragrant (a bit like popcorn) and look for speckles of golden color. Lower the heat to low, add the coconut milk, water, sugar, and salt, mixing it together until well incorporated. Cover the saucepan, simmer until the brown rice is tender and the liquid is absorbed, about 40 minutes.

After cooking, let your rice rest off the heat with the lid on for about 10 minutes.

When ready to serve, fluff the rice with a fork & adjust the seasoning to your liking.

Serves 2-4.

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{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

