

SPOTLIGHT RECIPE
COUNTRY - JAPAN

SHIITAKE MUSHROOM CONGEE

SERVES 8



INGREDIENTS

- One 14-inch knob fresh ginger, unpeeled
- 6 garlic, cloves, unpeeled
- 1 bunch scallions
- 1 bunch fresh cilantro stems, plus chopped leaves for garnish
- 15 cups water
- 1 1/2 pounds dried shiitake mushrooms
- 1 tablespoon low-sodium chicken base
- 1 1/2 teaspoons kosher salt
- 1 teaspoon sugar
- 1 1/2 cups jasmine rice
- 1/4 teaspoon white pepper
- Lime wedges for garnish
- Spicy chili crisp for garnish

DIRECTIONS

Place the ginger and garlic in a small cast-iron pan over high heat. Cook, turning occasionally, until lightly charred on all sides, 6 to 10 minutes.

Trim the scallion ends and cut the whites from the greens. Tie the scallion whites and cilantro stems together with kitchen twine. Slice the scallion greens and reserve for garnish.

Bring the water to a boil in a large pot over high heat. Add the scallion bundle, garlic, ginger, dried mushrooms, chicken base, salt and sugar. Reduce the heat to maintain a lively simmer and cook, stirring occasionally, for 20 minutes. Stir in the rice and pepper; cook, stirring occasionally, until the mixture has the consistency of porridge, about 40 minutes.

Transfer the mushrooms to a clean cutting board. When cool enough to handle, slice the mushrooms. Remove and discard the scallion bundle, ginger and garlic.

Serve the congee topped with mushrooms, scallion greens and chopped cilantro. Garnish with lime wedges and spicy chili crisp, if desired.

Side dishes

Pickled Vegetables · Crispy Furikake Tofu

