

Otis McAllister

RECIPE CONCEPTS



Thai Hom Mali Rice

is world renowned for its appearance and cooking texture but most of all for its aroma, which is subtle yet fragrant. With a delicious, fluffy, “grain for grain” texture and unique floral scent, Thai Hom Mali Jasmine Rice is the cornerstone of what is now mainstream Thai cuisine in America.



Hom Mali translates to “good smelling; “Hom” describes its gentle, unique aroma and “Mali” its jasmine-white appearance.

96%

Thai Hom Mali Rice is tightly controlled for quality; it must be 92% pure or more. We target 96% to achieve the ultimate moisture content, natural fragrance, percentage of unbroken kernels and the perfect slightly sweet flavor.



Hom Mali (“good smelling”) is the purest form of jasmine rice, requiring special government certification.



Jasmine rice is said to have a floral and buttery scent, reminiscent of pandan and popcorn.



Teriyaki Chicken Rice Bowl. See recipe on the back.

RECIPE CONCEPTS

This versatile rice may be used in a number of cuisines, but shines in Thai, Chinese and Vietnamese dishes.



Teriyaki Chicken Rice Bowl

Teriyaki Chicken Rice Bowl

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|--------------------------|-------------------------|----------------------------|
| 1/3 cup soy sauce | 1 Tbsp garlic, chopped | 1 cup Super Lucky |
| 1/4 cup granulated sugar | 1 Tbsp ginger, chopped | Elephant Jasmine Rice |
| 1/4 cup sake | 1 1/4 lbs boneless, | 1 bunch scallions, trimmed |
| 1 Tbsp rice vinegar | skinless chicken thighs | Sesame seeds to garnish |
| 1 Tbsp sesame oil | | |



Easy Cashew Chicken

Easy Cashew Chicken

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|---------------------------|-------------------------|------------------------|
| 2 cups cooked Super Lucky | 1/4 tsp salt and pepper | 1 1/2 Tbsp brown sugar |
| Elephant Jasmine Rice | 1 Tbsp ketchup | 1/4 tsp ground ginger |
| 2 boneless, skinless | 2 Tbsp soy sauce | 1/2 cup cashews, dry |
| chicken breasts, | 1 Tbsp rice vinegar | roasted |
| chopped into 1" cubes | 1/4 tsp sesame oil | Canola oil |
| 1/4 cup flour | 1 clove garlic, minced | |

Thai Saffron Coconut Rice

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|-----------------------|-------------------------|-----------------------------|
| 2 cups Super Lucky | 1 tsp turmeric | 1 tsp ground cumin |
| Elephant Jasmine Rice | 1/4 tsp saffron threads | 1/4 tsp dried crushed chili |
| 2 cups coconut milk | 1 clove garlic, minced | 2 green onions or chives, |
| 1 3/4 cups chicken or | 1 Tbsp fish sauce or | sliced |
| vegetable stock | soy sauce | |
| 2 1/2 Tbsp dry | 1 Tbsp lemon juice | |
| shredded coconut | | |



Thai Saffron Coconut Rice

Jasmine Rice with Garlic, Ginger & Cilantro

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|-----------------------|------------------------|--------------------------|
| 3 cups Super Lucky | 1/3 cup fresh ginger, | 4 1/2 cups chicken broth |
| Elephant Jasmine Rice | finely chopped | 3/4 tsp salt |
| 3 Tbsp vegetable oil | 3 large garlic cloves, | 1 bunch fresh cilantro |
| | minced | |



Jasmine Rice with Garlic, Ginger & Cilantro

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