



Brown Rice Congee

NIBBLEDISH CONTRIBUTOR

Ingredients

- Half cup of brown rice
- 4 cups water
- 1 tbsp minced garlic
- 1 tbsp fish sauce
- 1/2 tbsp minced ginger
- 1/2 tbsp butter
- Green onion
- pepper

Instructions

Super easy, super healthy and takes forever to cook but totally worth it. Great alternative to white rice congee and far more nutritious.

Bring rice, water, ginger and garlic to a boil. Turn heat down to low (should be a slow simmer) and cover pot. Cook for 2-3 hours occasionally stirring.

Add butter and pepper. Stir really well until the consistency changes into porridge. Garnish with green onion and serve immediately.

Try it with Chinese fried doughnut. Mmm mmm mmm!