



*Year of the Tiger  
Sticky Rice with Good Luck Orange Flambee  
By Chef Ming Tsai*

## Ingredients

- 2 cups glutinous rice, soaked 24 hours in water
- 1 cup coconut milk
- 1 tsp honey
- 1/2 tsp vanilla extract
- 1 Tbsp butter
- 1 tsp minced ginger
- 3 large oranges, zested and segmented
- 1/2 cup grand mariner



## Directions



1. Steam the rice for 1 hour on cheese cloth.
2. Meanwhile, heat coconut milk, add honey and vanilla.
3. In a sauté pan, add butter and sauté ginger and zest.
4. Mix hot rice with coconut mixture. Bowl up coconut rice and keep warm in steamer.
5. Add oranges to the ginger, wait for a glaze to form.
6. Toss and flambé with grand mariner.
7. Pour on top of warm bowls of rice.