

# Japanese Rice

[German Lam of Glam Foods](#)

From the Yale Appliance + Lighting Chef Series

## **Japanese Rice with Lemongrass, Cinnamon, Vanilla and Coconut Milk**

### **Ingredients:**

- 2 cups Japanese Sushi Rice ( wash rice 3 to 4 times until rice is clear)
- 2 cups water
- 1 cup Coconut Milk
- 1 Stalk Lemongrass ( trim off bottom and top, cut into halves and slice length wise)
- 1 teaspoon Ground Cinnamon
- 1 Tablespoon Vanilla Extract

### **Method:**

Combine wash rice with water, coconut milk, lemongrass, cinnamon, vanilla extract and use rice cooker or You can cook this on the burner for 20 to 30 minutes, until the rice is done.