



Shiitake Mushroom Rice Autumn

A dish of cooked rice mixed and steamed with shiitake mushrooms



Ingredients (4 servings):

- 3 cups (480 g) rice
- 4 (10 g) large dried shiitake mushrooms
- A**
- 1.5 tsp soy sauce
- Small amt. of each
- sugar, sake, *mirin*
- 4 medium dried sardines
- 1 dried kelp (10 cm square)
- B**
- 1/4 cup (50 cc)
- soy sauce
- Small amt. sake

Directions:

1. Wash the rice and put aside for about 30 minutes.
2. Soak the dried shiitake mushrooms until soft then cut into appropriate sizes. Marinate by boiling with the seasoning in A.
3. Boil the rice with the dried sardines and dried kelp.
4. Remove the dried sardines and dried kelp right before the rice is finished cooking. Add in the seasoning from B, top with 2, and steam for a short while.

Tips:

- Add some carrots and snow peas for some color.