



VANILLA COCONUT SRIRACHA CHEWYS

ASIAN

ROADMAP

1. Preheat oven to 375. Butter parchment paper or foil to line a 9x9 baking dish.

NOTE: These Chewys are very forgiving. You can use a 9 x 13 as well. Just bake for 5 less minutes.

2. In a medium pot, combine rice & water - bring to a boil, then down to a simmer with lid on for 20 minutes. Remove from heat, but keep the lid on while making the sticky sauce.

3. In a large pot, combine coconut milk, sweetened condensed milk, sriracha & salt. Bring to a boil, reduce heat to low, add rice & vanilla. Mix & cook together for 10 minutes. You'll know it's done when it's pulling from the sides of your pot.



SERVINGS
24 - 28 CHEWYS



ACTIVE TIME
30 MIN



TOTAL COOK TIME
1 HOUR 15 MIN
(Not including resting time)

INGREDIENTS

2 C. Short grain rice
2 C. Water

Sweet & Spicy "Caramel":

1 13.5 oz. Coconut Milk
1 14 oz. Sweetened Condensed milk
2 tsp. Sriracha
4 Eggs - whisked
Pinch of salt
1 1/2 tsp. Vanilla extract Topping:
2 Tbsp. Dark brown sugar
Sprinkle of sea salt - flakey if you have it.

4. Let rest off heat for 10 minutes, then mix in eggs.

5. Spread into the baking dish in a flat layer & sprinkle with dark brown sugar & salt. Bake for 30 minutes.

6. Let rest for 30 minutes or until cool. Lift the parchment out of the dish & cut it into about 2 inch squares or any shape you'd like. Should you wish drizzle with chocolate sauce.

NOTE: Use a warm, damp paper towel to wipe off your knife when cutting these Chewys. The sticky rice does just that - sticks to your blade. Between the chewy, sticky rice & a hint of spice, your family & friends are going to be not just pleased, but very intrigued!