

Wild Rice Bangkok – Gibbs-California Wild Rice

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- **Yield:** 6-8 Servings

Like Bangkok itself, this recipe is destined to become a historical treasure. Wild rice adds a healthy and flavorful twist to a traditional Thai favorite.

Recipe courtesy of: California Wild Rice Advisory Board

Nutrition per serving (excluding optional ingredients): 209 calories; 6 g protein; 37.4g carbohydrates; 3.1 g fiber; 4.6 g fat; 0 mg cholesterol; 491 mg sodium

Ingredients

- 3 1/2 cups [reduced-sodium chicken broth](#)
- 3/4 cups [California Wild Rice](#)
- 3/4 cups [jasmine or other long-grain white rice](#)
- 2 tbsp [olive oil](#)
- 1 [medium onion](#) *chopped*
- 2 cloves [garlic](#) *minced or pressed*
- [fresh basil mint sprigs](#) *(optional)*
- 2 tbsp [minced fresh ginger](#)
- 2 tbsp [soy sauce](#)
- 2 tbsp [fresh lime juice](#)
- 1 tbsp [brown sugar](#) *firmly packed*
- 1/2 cup [basil leaves](#) *finely slivered or chopped*
- 1/2 cup [fresh mint leaves](#) *finely slivered or chopped*
- [lime wedges](#) *(optional)*

Instructions

1. In a 4- to 5-quart saucepan, bring broth to a boil over high heat.
2. Add wild rice; reduce heat to low, cover tightly and simmer until grains begin to open and feel tender to bite, about 45 minutes.
3. Stir in white rice. Cover tightly, and simmer until white and wild rice are tender to bite and liquid is absorbed, 20 to 25 more minutes.
4. While wild and white rice cook, heat olive oil in a 10- to 12-inch skillet over medium-high heat. Add onion, garlic and ginger.
5. Stir over medium heat until ginger is fragrant but not browned, about 2 minutes.
6. Remove from heat. In a small bowl, mix together soy sauce, lime juice, and sugar until smooth.
7. When rice is done, remove from heat and gently stir in onion-ginger mixture, soy sauce mixture, slivered basil, and slivered mint.
8. Transfer to a serving bowl; garnish with basil and mint sprigs and serve with lime wedges to

squeeze over individual portions (optional).