

Nasi Goreng (Indonesian Brown Fried Rice)

Serves 6-8

4 shallots, roughly chopped
5 cloves garlic, roughly chopped
2 jalapeno chilis, chopped
1 teaspoon turmeric
1/2 teaspoon kosher salt or sea salt
3 tablespoons peanut oil or canola oil
1/2 red or orange bell pepper, cut into ½ inch dice
1 ½ cups red cabbage, sliced thinly into 2 inch lengths
8 cups cold cooked long-grain brown rice (see method below)
¾ cup unsweetened grated coconut
1/3 cup tamarind puree; product of Thailand
¼ cup kecap manis (or 3 tablespoons soy sauce and 1 tablespoon molasses)
3 tablespoons soy sauce, preferably Kikkoman
1 cup fresh peas or snow peas thinly sliced
3 green onions, thinly sliced on the bias
fresh cilantro leaves
1/2 English cucumber, scored lengthwise with fork or zester, then thinly sliced
Lime wedges for serving

In a small food processor or mortar, process or pound the shallots, garlic, chiles, turmeric and salt into as smooth a paste as possible. Set a wok or skillet over medium-high heat. When hot, add the oil and spice paste; gently brown. Add peppers and cabbage; stir-fry until vegetables are cooked but still crisp, about 2 minutes. Add rice and unsweetened coconut; stir-fry together. Add tamarind, kecap manis, soy sauce, peas and green onions; mix well. Taste and adjust seasonings for a balance of sweet, sour, salty and hot. If not spicy enough, add a bit of sriracha or other Asian chili sauce to your taste or offer at the table for guests to add. Transfer to a serving plate, garnish with cilantro sprigs, lime wedges and arrange the cucumbers overlapping slightly, around the edge of platter.

Brown Rice

2 cups short, medium, or long-grain brown rice
Kosher salt, to taste

Rinse rice in a strainer under cold running water for 30 seconds. Bring 12 cups water to a boil in a large pot with a tight-fitting lid over high heat. Add the rice, stir it once, and boil, uncovered, for 30 minutes. Pour the rice into a strainer over the sink. Let the rice drain for 10 seconds, then return it to the pot, off the heat. Cover the pot and set it aside to allow the rice to steam for 10 minutes. Uncover the rice, fluff with a fork, and season with salt.