

Sticky Rice Balls

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What You'll Need:

- ½ cup sweet (glutinous) rice flour
(available in Asian section of most grocery stores)
- ⅓ cup warm water
- 3 small mixing bowls
red, green, and yellow food coloring
- vegetable oil
- wax paper, lightly greased with oil
- medium saucepan
- slotted spoon
- 4 dessert bowls
- ½ cup coconut milk
- 2 tablespoons sugar
- pinch of salt
- small saucepan



What to Do:

1. Put the sweet rice flour in a mixing bowl. Add warm water. Mix with a fork to form dough.
2. Divide the dough into 3 sections. Put each in a mixing bowl. Add 2 drops of food coloring to each bowl. Mix into the dough with a fork.

3. Coat your hands with vegetable oil, so the dough doesn't stick to them. Pinch off a small piece of dough. Roll it into a ball about the size of a grape. Repeat to make about 24 balls.
4. Ask an adult to bring a medium saucepan of water to a boil. Drop the balls in. Cook for 3 to 5 minutes, until the balls float. Remove the balls with a slotted spoon. Place 6 in each dessert bowl.
5. Put the coconut milk, sugar, and salt into a small saucepan. Ask an adult to heat on low on the stovetop until the sugar is dissolved and the mixture is warm. (Do not boil.) Spoon the sauce over the rice balls. Enjoy!

