## GOURMET FISHING

Season III - Episode XXVIII Gourmet Fishing INFO-SHORTS



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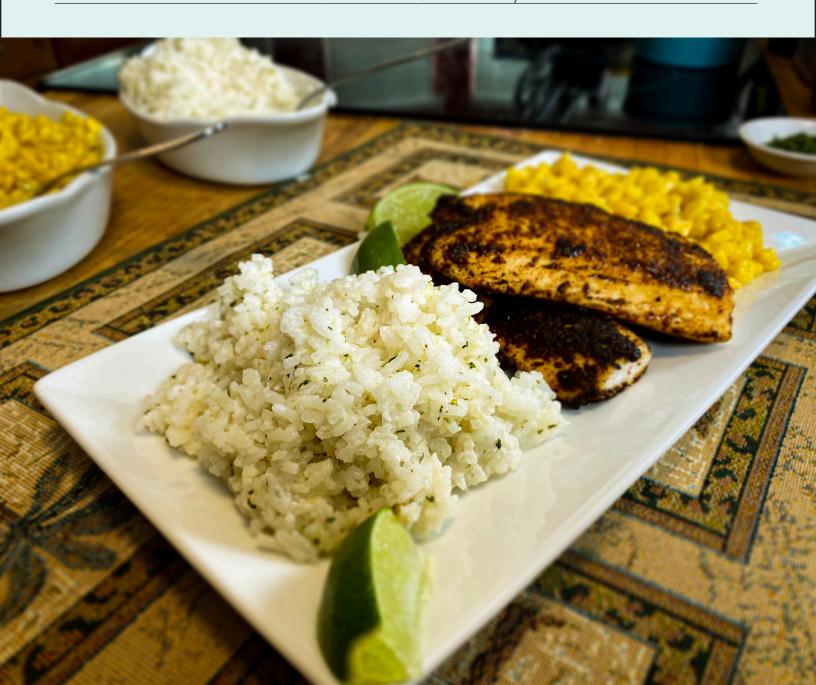
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Coconut-Lime Rice



Host, Chef & Guide, David Murray





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## **Grocery List** Coconut-Lime Rice

Jasmine Rice

Coconut Milk

Water

Butter

Salt

Cayenne Pepper

Lime



Abacos Bar & Grill's Coconut-Lime Rice

## Abacos' Coconut-Lime Rice



Serves 2 Ingredients

cup Jasmine Rice
4 cup Coconut Milk
Cup Water
Tbs Butter
tsp Salt
tsp Cayenne Pepper

Zest of 1 Lime 1 tsp Fresh Lime Juice, about 1/2 a lime

Rinse the rice under cold water until the water is clear. This removes a lot of the starches. In a medium pot, add the rice, coconut milk, water, butter, salt, and cayenne pepper. Stir to combine over mediumhigh heat. When the rice liquid just begins to boil, reduce the heat to medium-low—Cook for about 15-18minute. Loosely cover the pot. Cook until the liquid has been absorbed by the rice.

Using a fork, fluff the rice. Next, add the zest of 1 lime and 1 1/2 tsp of fresh-squeezed lime juice. Continue to fluff the rice to combine the zest and lime juice.

Plate and serve...





We catch fish, and then, We cook our catch...









