

# GOURMET FISHING

Season III - Episode XXVIII 

INFO-SHORTS



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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

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Serves 2  
Ingredients

1 cup Jasmine Rice  
3/4 cup Coconut Milk  
1 Cup Water  
1 Tbs Butter  
1/2 tsp Salt  
1/8 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 medium-high 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...







# Gourmet Fishing



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



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