

# Cashew Nuts Rice

Shojin cooking around the world!



## INGREDIENTS (SERVES 3)

- 300 g / 10.6 oz of White Rice
- Broth (Dried kelp sheet (3-inch / 10 cm) stored in water over a night)
- Cashew Nuts 50g / 10.6 oz
- Shoyu / Soy sauce 2 Tbsp.
- Sake 2 Tbsp.



1. Rinse rice and leave it in water for 30 minutes. Add 2 Tbsp of Shoyu (soy sauce), 2 Tbsp of sake, broth, kelp sheet and 300 cc / 10 oz of water in the clay pot (May be substituted by pot).



2. Boil the water over high heat and let it sit over low heat for 12 minutes. Put out the fire and let it is for another 5 minutes. Once completely cooked, gently stir the rice.



3. Deep fry cashew nuts. It's convenient to use a strainer ladle to keep them from getting burned. Drain the oil off the cashew nuts and serve them on the rice in the clay pot.



4. Stir them gently and serve them in a rice bowl or a plate.

Cooked by Rev. Koshi Kurotaki

I had this dish in Daihonzan Eiheiji over 10 years ago and it was one of my favorite. Recipes of other Shojinryori are also available on the YouTube channel of Sokoji!



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