



CHEF
RON DUPRAT

Fresh. Flavorful. French Caribbean.

Rice and Black Mushrooms

- 2 Cups of Dried Black Mushrooms (djon djon)
- 3 garlic cloves minced
- 2 tablespoons EVOO
- 1 small onion chopped
- 2 cups Basmati Rice
- 2 teaspoons salt
- 1 tsp Adobo
- 1 (12-ounce green peas)
- 1 to 2 thyme sprigs
- 1 green Scotch bonnet pepper
- 1 12 OZ Coconut Milk
- 2 OZ Unsalted Butter
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Method

In small pot, soak mushrooms in 4 cups water for 10 minutes.

Boil mushrooms on low heat for 10 minutes.

Strain the mushroom water into another container for later use. The mushrooms in the strainer will no longer be needed.

In a large pot, sauté the garlic and onions on medium heat for 2 minutes.

Add the rice and stir for 3-5 min.

Next, add the mushroom water, salt, cloves and Green Peas

Bring the water to a boil and reduce the water evaporates (approximately 10-15 min).

Stir the rice, set the temperature to low.

Add Scotch bonnet pepper and thyme.

Cover the pot and steam the rice for 15 min