

GUAM SAVORY ALAGUAN COCONUT RICE PORRIDGE

What to do with leftover rice in your fridge or freezer that needs to get used up? Make Guam's Chamorro savory alàguan. Traditionally, alàguan is rice boiled in water then flavored with salt or sugar. This is a kicked-up version of the savory alàguan because I wanted to make it a hearty meal topped with Chamorro sausage and some greens.

If you want it to be simple and quick, use water instead of chicken stock and boil together. Once the rice is soft to your liking, add coconut milk and salt. Taste then add more coconut milk and salt if desired.

If you have leftover shredded chicken, it's great to add this to alàguan. Once alàguan is done, add the chicken and simmer only to heat the chicken.

INGREDIENTS

Set 1

2 tablespoons or about 30 milliliters lard or coconut oil

¼ cup or 8 grams diced onions

5 cloves garlic, minced

Set 2

4 to 5 cups chicken broth, or about 1 to 1.2 liters

1 ½ cups or 293 grams leftover, cooked rice

Set 3

½ cup or 118 milliliters thick coconut milk

Set 4

1 ½ teaspoons or 1.75 grams salt

½ teaspoon or 0.6 grams black pepper

Tools: medium pot, rubber spatula

DIRECTIONS

Heat lard or coconut oil on medium heat in a medium pot.

Sautee onions till translucent. Add garlic and sautee for a minute. Add 4 cups of chicken stock and rice.

Bring rice to a gentle boil until it becomes soft, stirring often to prevent rice from sticking to the bottom of the pot. When you pick up some rice with the spatula, the kernels should look as if they are falling apart. The rice will be much softer than eating regular rice in kàdo, or soup.

The water from the chicken stock will evaporate. If you run out of broth and the rice is still not falling apart, add a cup more broth.

Once the rice is a porridge-like consistency, add a half cup of thick coconut milk. Add the salt and black pepper. Stir to combine well. Stir and thicken a few more minutes. Taste then add a bit more seasoning if desired.

Eat as is for a small snack. Or, make it a meal – the Guam bomb dot com type of meal – by topping with Chamorro sausage, avocado, and green onions.

Recipe courtesy Paula Quinene of Paulaq.com.