

King's Vegetarian Food Mfg. Co. Ltd.

VEGETARIAN SPECIALTY FOOD

Vegetarian Sweet and Sour Double Happiness

Serves 4

Sauce Ingredients:

Rice Vinegar
Salt
Tomato Sauce (Catsup)
Dark Soy (gluten free, Kikkoman Bran)
White Sugar
Cornstarch

Amounts:

$\frac{3}{4}$ Cup
 $\frac{1}{4}$ Teaspoon
6 Tablespoon
1 Tablespoon
 $\frac{3}{4}$ Cup
1 Tablespoon

Filling:

Double Happiness 160 grams
Pineapple (fresh square cut $\frac{1}{2}$) 70grams
Cherry Tomatoes (fresh cut in half) 70 grams
Green Peppers(julienne 2") 70 grams
Safflower oil

For the Rice:

Fragrant Jasmine Rice (Raw) 250grams
Red Thai Rice (Raw) 50grams
Black Thai Rice (Raw) 35grams
Water 850grams

Method:

for the sauce

1. Combine all sauce ingredients and whisk well. Heat on med-high heat for one minute or until sauce starts to simmer.
2. Turn off heat and reserve until ready.



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For the filling

1. Heat oil in pan to high temperature. Saute pineapple first until lightly colored then add peppers , double happiness and lastly tomatoes. Add lightly salt and pepper to taste.
2. Reserve until ready to serve.

For the rice:

1. Mix all rice together and rinse twice with cold water.
2. Place rice in rice cooker and add fresh water and cook.
3. When the rice is finished, let stand 10 minutes to dry out.

To assemble the dish.

1. Place rice down first.
2. Add filling to sauce and top over rice.

Enjoy!!

