

# Congee, Chinese rice soup

A thick and starchy soup that's almost more like porridge. Congee is eaten for breakfast, lunch, or dinner in China, often topped with chili oil, sesame oil, or soy sauce and scallions.

Most rice cookers have a setting for congee, so just measure out the ingredients and let the soup cook until creamy and starchy. One cold winter in New York, I ate congee several times on my morning walk through Chinatown. Every time I thought, "What if it had more flavor?" or "What if it was topped with this or that?" I always thought the soup was slightly tasteless, so my version has a bit more oomph.

4 servings

4 cups (1l) chicken broth  
1 inch (3cm) ginger, sliced  
2 cups (360g) jasmine rice  
3 tbsp. crispy chili oil, preferably  
with peanuts  
1 tbsp. light soy sauce  
1 tsp. sesame oil  
2 scallions, shredded  
Salt

Bring the broth, ginger, and rice to a boil in a large pot. Reduce the heat and simmer for 45 minutes. Stir occasionally.

Season with salt when the soup is thick and creamy.

Mix the chili oil, soy sauce, and sesame oil. Drizzle the mixture over the soup and top with scallions.

