

# Rice Porridge & Corn

Also Known As

Yumi Zhou

<b>Course</b>	<b>Yield</b>	<b>Type of Food</b>	<b>Main Ingredient</b>
Side Dish	2 servings	Porridge	Rice

**Comments**

This is a very flavorful Chinese dish that is easy to prepare and wonderful to eat.

**Prep Time** 10 minutes

**Cooking Time** 1.5 hours

**Ethnic Origin** Chinese

**Pre-Heat?**  Yes **Temperature** **Grease Pan?**  Yes

Measure	Ingredient	Measure	Ingredient
6 cups	water		
2 tsp.	sea salt		
.75 cup	short grain rice		
2 cups	corn, fresh or frozen		
3 Tbs.	scallions, finely chopped		
1 Tbs.	chili bean sauce		
	garnish		
2 tsp.	Szechuan peppercorns, crushed		

**Instructions**

In Chinese, this is called Yumi Zhou and can be eaten for breakfast or lunch, or as part of a full dinner.

Bring the water to boil in a large pot

Add the salt and then the rice

Bring back to the boil, stir several times, cover loosely, and let the rice simmer for 40 minutes at the lowest possible heat

Add the corn and simmer for 20 more minutes

Stir in the scallions and chili bean sauce

Just before serving, sprinkle on the roasted ground Szechuan peppercorns