

# Sticky Rice

Learn how to make authentic Thai sticky rice at home with this easy recipe. Perfect steamed glutinous rice for Asian dishes and desserts.

45 min  
PREP

30 min  
COOK

1h 15min  
TOTAL

4  
SERVINGS

Easy  
DIFFICULTY

Sticky Rice

## Ingredients

- 2 cup rice
- 2 cup water
- 1 tsp rock salt

## Instructions

- 1 Prepare the rice**

Place 2 cups glutinous rice in a fine-mesh strainer and rinse under cold running water, stirring with your hands, until the water runs completely clear, about 2-3 minutes.
- 2** Transfer the rinsed rice to a large bowl and cover with cold water by 3 inches. Add 1 teaspoon salt and stir to dissolve.
- 3** Soak the rice at room temperature for at least 6 hours or overnight, until the grains are plump and break easily when pressed between your fingers.
- 4 Set up steamer**

Fill the bottom of a steamer pot with 2 cups water and bring to a boil over high heat. Line the steamer basket with cheesecloth or a clean kitchen towel, leaving 4-inch overhang on all sides.
- 5** Drain the soaked rice thoroughly in a fine-mesh strainer and rinse once more until water runs clear. Shake the strainer to remove excess water.
- 6 Steam the rice**

Spread the drained rice evenly in the lined steamer basket. Reduce heat to medium to maintain a steady steam and cover tightly.
- 7** Steam for 25-30 minutes, until the rice grains are translucent and tender when pressed between your fingers, with no hard white centers remaining.
- 8** Remove the steamer from heat and let the rice rest, still covered, for 10 minutes to finish cooking and prevent drying out. Serve immediately while warm.

## Tips

Soak the rice for at least 6 hours or overnight for the best texture. This allows the grains to absorb water evenly and cook uniformly.

Always wet your hands and utensils when handling cooked sticky rice to prevent sticking. Keep a bowl of water nearby while serving.

Line your steamer with cheesecloth or a clean kitchen towel to prevent rice grains from falling through while allowing steam to circulate.

Cover freshly cooked sticky rice with a damp cloth to prevent the surface from drying out and forming a hard crust.

Test doneness by pressing a grain between your fingers—it should be tender with no hard center but still hold its shape.

For extra flavor, try steaming the rice with pandan leaves or a few drops of coconut milk mixed into the soaking water.

If the rice seems dry during steaming, sprinkle a small amount of water over the surface and continue cooking.

Store leftover rice covered in the refrigerator and always reheat before serving, as cold sticky rice is difficult to digest.