

*Enjoy the delicate
flavor and exotic scent of
Authentic Carolina®
Jasmine Rice.*

*Known as “The Gourmet Rice”,
Carolina Jasmine’s tempting
aroma and subtle flavor
will enhance all your
favorite rice recipes.*



*Look for the authentic seal
of Thai Hom Mali Rice
which guarantees the
authenticity of the rice.
If it doesn't say this on
the package, then it isn't
authentic jasmine rice.*



Perfect Primavera

- 1 cup **Carolina® Jasmine Rice**
- 2 Tbsp. olive oil
- 1 lb. shrimp, peeled and deveined
- 1 lb. asparagus, cleaned and trimmed (cut in 3” pieces)
- 1 box (10 oz.) frozen artichoke hearts, thawed and quartered
- 1 red bell pepper, cut in strips
- 1 container (10 oz.) Alfredo Sauce

Prepare rice according to package directions. Set aside.

In a large skillet, heat olive oil over high heat. Sauté shrimp for about 5 minutes. Add asparagus, artichokes, and peppers; sauté for about 3 minutes. Fold in sauce and reduce heat to medium. Heat through.

Serve over a bed of Carolina Jasmine Rice. Serves 4

Facts

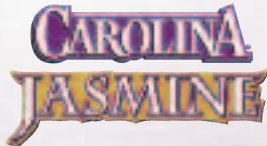
Carolina Jasmine Rice is a high-quality, long grain, exotic rice imported from Thailand. While cooking, this fragrant rice fills your kitchen with a delicate jasmine scent. The grains cook up moist and tender with a soft texture and delicious flavor. Jasmine rice is very versatile – use it as a side dish, in pilafs, desserts and all your favorite recipes.

We have selected recipes that are especially delicious when cooked with Carolina Jasmine Rice. We hope you enjoy and for more information and recipes, visit our website at carolinarice.com

Jasmine Ginger Rice with Peas

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| 2 cups Carolina®
Jasmine Rice | 1 pkg. (10 oz.) frozen green peas, thawed |
| 1-1/2 tsp. fresh ginger, finely grated | Parmesan Cheese, shredded (optional) |
| 3 cups chicken broth | |
| 2 tsp. lemon juice | |

Combine rice, ginger, chicken broth and lemon juice in a medium saucepan. Bring to a boil, cover, reduce heat and simmer 15 minutes. Remove from heat and fold in peas. Cover and set 5 minutes before serving. If desired, sprinkle with Parmesan Cheese. Serves 6



Creamy Risotto

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| 1 cup Carolina®
Jasmine Rice | 3 cups chicken broth, hot |
| 2 Tbsp. butter | 1/2 cup white wine |
| 1 large onion, chopped | 3/4 cup grated Parmesan cheese |
| 1 tsp. garlic salt | freshly ground pepper |

In a heavy saucepan, over medium heat, sauté rice in butter for two minutes. Add onion and garlic salt. Sauté until onion is tender, about three minutes. Add white wine and stir until liquid is absorbed. Slowly add 1 cup of hot broth, stirring frequently. As the broth is absorbed, continue adding 1/2 cup broth at a time until all the broth is used and the mixture is very creamy. Fold in cheese. Serve immediately.

For richness, fold an additional tablespoon butter. Top with fresh ground pepper. Serves 4

Lobster Fried Jasmine Rice with Spicy Cranberry and Wasabi Sauces

SPICY SAUCE:

- 2 ripe guavas, peeled and quartered
- 4 oz. cranapple juice
- 1/4 cup sugar
- 1 Tbsp. Asian red chili sauce

WASABI CREAM SAUCE:

- 3 Tbsp. wasabi paste or powder
- 3 Tbsp. sour cream
- 3 Tbsp. heavy cream

LOBSTER FRIED RICE

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| 2 ea. (about 1-1/2 lbs. ea.) lobsters, steamed | 1/2 cup bean sprouts |
| 2 Tbsp. vegetable oil | 1/4 cup frozen green peas, thawed |
| 1 tsp. garlic, chopped | 1 whole egg, beaten lightly |
| 2 cups Carolina®
Jasmine Rice , cooked, cooled | 1 tsp. sesame oil |
| | salt and pepper, to taste |
| | 1/4 cup green onion, sliced thin |

Split lobster tails in half and remove meat; keep warm. Remove claw and knuckle meat; chop and reserve. Reserve heads and claws for garnish, if desired.

In a blender combine spicy sauce ingredients and puree. Strain and reserve.

In a small bowl, combine wasabi, sour cream and heavy cream. Mix well and reserve.

Heat oil in wok over high heat. Add garlic and sauté briefly. Add rice and stir-fry, breaking up any clumps. Add bean sprouts and peas and stir-fry 2 minutes. Add sesame oil and egg and toss to coat rice. Cook 2 more minutes. Add reserved chopped lobster and season with salt and pepper to taste.

To plate, pool a little of the sauces on a plate. Top with 1/2 lobster tail and a generous serving of fried rice. Garnish with lobster shell, if desired. Serves 4



Sensational Sesame Salad

1 cup **Carolina®
Jasmine Rice**

Salad Ingredients

1 small red onion, chopped
1 medium tomato, chopped

1/2 cup chopped green onions
1/4 cup chopped parsley
2 Tbsp. toasted sesame seeds
1/2 cup cilantro leaves

Dressing

1 Tbsp. sesame oil
2 Tbsp. vegetable oil
1/3 cup Balsamic vinegar
3 Tbsp. soy sauce
1 tsp. hot pepper flakes

Prepare rice according to package directions. Set aside to cool.

Combine remaining salad ingredients in a large bowl. Toss. Fold in rice.

In a small bowl, combine dressing ingredients. Mix well.

Pour over salad and toss. Refrigerate. Serve on romaine lettuce leaves, if desired. Serves 4

Jasmine Pineapple Pilaf

1 cup **Carolina®
Jasmine Rice**
1 Tbsp. tub margarine
1 cup sliced green onions
1/2 cup chopped walnuts

1/2 cup raisins
1/2 tsp. salt
1/2 tsp. ground ginger
1 can (8 oz.) pineapple tidbits, drained

Prepare rice according to package directions.

Heat tub margarine in large skillet over medium high heat. Add onions, walnuts, raisins, salt and ginger. Cook and stir 4 to 5 minutes or until onions are tender. Add rice and pineapple; stir and heat thoroughly. Serves 4



Thai Chicken Coconut Soup

1 cup **Carolina®
Jasmine Rice**
1/2 package (2.1 oz.) Thai Coconut Ginger Soup Mix
1 can (14 ounce) coconut milk
1 can (14 oz.) chicken broth
1/2 cup water

1 lb. chicken tenders; cut in one-inch pieces
1 cup snow peas, halved diagonally
1/2 cup grated carrots
1/2 cup chopped green onions
1/3 cup cilantro leaves
lime wedges, for garnish

Prepare rice according to package directions. Set aside.

In a large saucepan, over high heat, whisk soup mix into coconut milk. Add chicken broth, water, and chicken. Bring to a boil and reduce heat to simmer 2 to 3 minutes until chicken is cooked through. Add snow peas, carrots, and onions. Simmer 1 to 2 minutes.

Serve with a scoop of Jasmine Rice. Sprinkle with cilantro leaves. Serve with lime wedges. Serves 4

Jasmine Rice Pudding with Fresh Fruit

2-1/2 cups water
1 cup **Carolina®
Jasmine Rice**
3/4 cup sugar
3/4 teaspoon salt
3/4 cup apricot preserves
2 teaspoons vanilla extract
1/8 tsp. ground nutmeg

Fresh Fruit
1 pint strawberries, quartered and cleaned
1 ripe mango, peeled, pitted, and cubed
sugar
1/2 cup milk
1 cup heavy cream, whipped
fresh mint sprigs

In a 2-quart saucepan, heat water, rice, sugar, and salt to a boil. Reduce heat to low, cover and simmer for 15 minutes. Stir in preserves, vanilla, and 1/8 teaspoon nutmeg. Pour this mixture in a medium bowl. Cool. Cover and refrigerate. Meanwhile, prepare fruit and sprinkle with sugar.

To serve, stir milk into rice mixture until creamy, then fold in whipped cream. Divide in 6 dessert bowls. Top with fresh fruit. Sprinkle with nutmeg and garnish with mint. Serves 6

Saffron Rice

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| 2 Tbsp. butter | 1 cup Carolina® |
| 1 tsp. cumin seeds | Jasmine Rice |
| 1 (1 inch) cinnamon stick | 12 ozs. chicken broth |
| 2 brown cardamom pods | 1/4 tsp. saffron |
| 3 whole cloves | Parmesan cheese |
| 1/2 tsp. black peppercorns | |
| 2 bay leaves | |

Heat butter in medium-heavy saucepan and fry cumin seeds, cinnamon stick, cardamom, cloves, peppercorns and bay leaves for about 2 minutes. Add rice and fry for about 3 minutes. Stir in chicken broth and saffron. Bring to a boil and cover. Reduce heat to low and simmer 15 minutes. If desired, top with Parmesan cheese. Before serving, remove cinnamon stick, cardamom pods, and cloves. If desired, remove the black peppercorns. Serves 4

Spanish Fiesta Rice

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| 1 cup Carolina® | 1/2 tsp. cumin |
| Jasmine Rice | 1/2 tsp. garlic powder |
| 2 Tbsp. oil | 1/2 tsp. chili powder |
| 1/2 cup onion, chopped | 1/3 cup cilantro leaves |
| 2 cups chicken broth | |
| 1 small can (5.5 oz.) | |
| tomato juice | |

In a large skillet, sauté rice in oil; add onions and continue to sauté until onion is tender crisp. Add remaining ingredients, except cilantro, bring to a boil, reduce heat, cover. Simmer 15 minutes. Remove cover and fluff. Fold in cilantro. Serves 6

Crab & Lemongrass Jasmine Rice Tower

FOR THE CRAB

- 8 ozs. lump crabmeat
- 2 Tbsp. extra virgin olive oil
- salt and pepper to taste

FOR THE RICE

- 2 cups cooked **Carolina®**
- Jasmine Rice**
- 2 Tbsp. seasoned rice wine vinegar
- 1 Tbsp. extra virgin olive oil
- 1 Tbsp. lemon grass, minced

FOR THE AVOCADO SALSA

- 1 tsp. jalapeño, minced
- 1 Tbsp. lime juice
- 1 large Haas avocado, peeled and diced small
- 2 Tbsp. cilantro
- Salt and pepper to taste

FOR THE GAZPACHO

- 2 very ripe tomatoes, quartered
- 1/2 cup onion, chopped
- 2 cloves garlic
- 1/2 cucumber, peeled and chopped
- salt and pepper to taste
- chives for garnish

In a bowl, combine the crab, olive oil and salt and pepper. Toss gently and refrigerate.

In a bowl combine the rice wine vinegar, olive oil, lemon grass and rice. Season with salt and pepper.

In a bowl combine jalapeño and lime juice. Gently fold in the avocado and cilantro. Season with salt and pepper.

In a blender combine tomatoes, onion, garlic and cucumber. Puree until smooth. Strain through a fine strainer, reserving liquid only. Season sauce with salt and pepper.

TO ASSEMBLE:

Place a 4-inch ring mold on a plate and fill with 1/2 cup rice mixture. Press lightly to compact rice. Top with 1/2 cup avocado salsa. Finish with 1/2 cup crabmeat. Remove ring mold. Pour a little gazpacho around tower and garnish with chives. Serves 4



For additional recipes and information, visit our website at carolinarice.com