**Sticky Coconut Rice**

**Part 1:**

15# Short grain sticky rice

1½ gallons water

2 cans coconut milk

**Part 2:**

5 cups brown sugar

6 cans coconut milk

½ cup salt

**INSTRUCTIONS**

**Part 1:**

1. Mix the water and coconut milk.
2. Soak the rice in it overnight.

**Part 2:**

1. Rinse the rice well.
2. Cook it in the rice cooker just like you would Jasmine rice.
3. While the rice is cooking, warm the coconut milk, brown sugar, and salt in a pot. Stir to make sure all of the sugar and salt are dissolved, but do not boil.
4. After all of the rice is done cooking, mix it in a large bowl with the warm sweetened coconut milk. Stir well to thoroughly mix the flavors.
5. Let stand for about an hour, so the rice absorbs most of the liquid, stirring every 10 minutes.
6. Spread evenly on to sheet pans and cool in the walk in.
7. After the rice has cooled, wrap tightly with plastic wrap and store in the walk in.