

CHAMORRO ALAGUAN SWEET VERSION

Guam Chamorro lāguan is a great way to use leftover rice that's been sitting on the counter, in your fridge, or thawed from the freezer. Of course, you may use raw, uncooked rice, but you will need to adjust how long you cook the alāguan, and how much water, coconut milk, and remaining ingredients you will add.

Traditionally, alāguan is rice that is boiled in water and flavored with coconut milk, and sugar or salt. I'm making the sweet version a little fancy because it's extra delish! If you prefer, you may refrain from adding the raisins, grated coconut, butter, and coconut oil.

INGREDIENTS

Set 1

12 cups or 2.84 liters of water (4 cups = 946.35 ml)

3 cups or 586 grams leftover, cooked Calrose-style or medium-grain rice

Set 2

3 cups or 710 milliliters coconut milk

$\frac{3}{4}$ cup or 150 grams granulated sugar

Set 3

1 cup or 159 grams raisins

$\frac{1}{2}$ to 1 cup or 50 to 100 grams coconut (fresh, frozen then thawed, or sweet flaked)

Set 4

2 tablespoons or about 30 grams butter

1 tablespoon or 15 grams coconut oil, if you have it (if not, add 1 tablespoon of butter)

Tools: medium pot, rubber spatula

DIRECTIONS

Combine water and rice in a pot and bring to a boil. Simmer until rice kernels are breaking apart.

Once mixture is thick and kernels are ready, add coconut milk and sugar. Simmer a few more minutes till mixture has thickened again. Taste and add a touch more sugar if desired.

Add raisins and coconut. Simmer for 5 minutes to soften the raisins.

Remove the pot from the heat and stir in coconut oil and butter. The coconut oil will really perfume the alāguan.

Serve topped with a sprinkle of coconut and a few raisins.

Recipe courtesy Paula Quinene of Paulaq.com.