

Imo-Gohan



Ingredients

1 cup Koshihikari Rice
1 1/4 cup water
1 Small Sweet Potato (About 175 grams)
1 tbsp of Mirin
1/2 tsp of salt

Procedure

Peel the sweet potato, then cut it into small pieces, let these soak in cold water

Put the rice in a bowl and fill with water at room temperature, stir this a few times then drain the water. Repeat this procedure 3 times and drain the rice in a sieve the last time till all the water is removed.

Put rice into a pot and add 1 1/4 cup of water. Drain the sweet potato and place in the pot. Bring the rice and potato to a boil then turn down the heat and let it simmer for around 15 minutes till done. The rice should be soft yet firm, add the Mirin and Salt. Turn off the heat and stir gently with a rice paddle. Place in bowls and serve