

The Limehouse Restaurant Recipes  
by Kwan Y. Jung, 1988

### **(7) Sizzling Rice Soup**

10 pieces of 2" x 2" cooked rice crusts

Oil

Soup stock

1. Boil soup stock with basic ingredients, same as in the War Won Ton Soup, but without the won tons.
2. Cook rice in a large pan. Prolong the low heat period so the bottom of the cooked rice in the pan will harden. When it turns golden, stop the heat.
3. Scrape out the soft rice and set aside for other use. The hard rice at the bottom of the pan is the rice crust. Space it out and let cool.
4. Cut rice crusts into pieces about 2" x 3" in size. Deep fry the crust in smoking oil until puffed. Drain the puffed crusts of oil and place in a smaller plate.
5. Serve immediately on the table while it is hot. By sliding down the hot rice crusts from the smaller plate into the hot soup, sizzling sound will be produced as the result of mixing both ingredients in the bowl.

**Kwan's comment: Ready made cooked rice crusts can be purchased in some Chinese markets.**