

YAKSIK

Koreans don't like too many sweet desserts, but yaksik is an exception.

I love this Korean dessert, have enjoyed it countless times, and finally attempted to make it myself with a recipe I got from Ji-Eun. My first time out was not a complete success, but I will work on it.

Without a rice cooker, I cooked it in my crock pot, but being impatient and new to the process, I added just a little bit too much water. The result was good, but it didn't quite stick together like Ji-Eun's did. I will keep working on it.

- 2 cups sticky rice
- 1 1/3 cup water
- 1/2 cup brown sugar
- 2 Tbsp. soy sauce
- 2 Tbsp. sesame oil
- 1 tsp. sea salt
- 1 tsp. ground cinnamon
- 1 cup various soft nuts, usually chestnuts and pinenuts

Soak the rice overnight in water; drain. Place all the ingredients (including the 1 1/3 cup water) into a rice cooker and cook, just like you are making normal rice. When done, pour the mixture into a pan to cool; choose a pan that will make the mixture at least and 1-inch high. When cool, you can cut into individual pieces and display as above or leave it in the pan.