Coconut-Flavored Sticky Rice with Mangoes

Ingredients
- 2 cups long-grain white sticky rice, sweet rice or glutinous rice
- 2 cups creamy coconut milk (or one 14-oz. can) (Mae Ploy Coconut Cream or Chaokoh Coconut milk)
- 1/2 cup granulated sugar
- About 1 tsp. salt
- 1-2 ripe mangoes, peeled and sliced

1. Rinse the rice once or twice, cover with water 2-3 inches above the rice line and allow to soak at least 4 hours, or overnight. The grains will absorb much of the water and grow in size. They will also soften; pressing them between your fingers will easily break them into pieces.
2. When ready to cook, drain the rice and steam dry (without any water) in a shallow heat-proof dish, placed on a steamer rack over a pot with 2 or more inches of water on the bottom.
3. When the rice is about 20 minutes into its steaming, prepare the coconut sauce by heating the coconut milk, sugar and salt together in a saucepan. Warm the milk until the mixture is well blended and smooth. Keep the sauce warm.
4. When the rice is done and while it is still hot out of the steamer, pour half the coconut sauce over the rice. Stir well with a spoon to make sure all the grains are well coated. The rice should be wet but not swimming in sauce. Add more of the sauce if needed, reserving the remainder for dribbling over the top before serving. Let stand for 15-20 minutes to allow the rice grains to absorb the flavorings.
5. When ready to serve, dish the rice onto individual serving plates, spoon some of the reserved coconut sauce over each portion and arrange sliced mangoes over the top. Serve warm or at room temperature.

Notes and Pointers
1. The coconut sauce should have a pronounced saltiness behind the sweetness. The saltiness will help bring forth the rich flavors of coconut milk and the delicate taste of sticky rice. Also, the salty-sweetness of the flavored rice enhances rather than distracts from the fruity sweetness of mangoes.
2. White sticky rice *(kao niow)* is usually labelled "glutinous rice" or "sweet rice."

Recipe and photo credits http://www.thaifoodandtravel.com/features.html with Kasma Loha-unchit