

Tita Rosie's ARROZ CALDO RECIPE

SERVES 4

Despite its Spanish-sounding name, arroz caldo is a Filipino rice porridge with a Chinese influence. It's similar to Chinese congee, Korean jook/juk, Japanese okayu, etc. The dish is hearty, warming, and comforting, and thanks to its flavor base of chicken and ginger, it's a rather healthy dish that is often served when someone is feeling under the weather.

If Tita Rosie were a dish, she would probably be arroz caldo.



Ingredients:

- 1 pound bone-in chicken pieces (drumsticks are perfect)
- 1 cup uncooked white rice*
- 5–6 cups of water**
- 2 chicken bouillon cubes**
- 1 thumb-sized piece of ginger, peeled and thinly sliced***
- 1–2 teaspoons minced garlic***
- ½ onion, chopped***
- 2 tablespoons fish sauce (patis)
- Black pepper

Toppings (optional):

- Hard-boiled eggs, sliced
- Fried garlic
- Fried shallots
- Green onions, chopped
- Lemon or calamansi slices

MURDER AND MAMON by Mia P. Manansala

Directions:

1. Heat some oil in a pot and sauté the ginger and onions until the onions soften and the ginger is fragrant.
2. Add the chicken to the pot and sear on high heat until all sides are brown.
3. Crumble the bouillon cubes into the pot and add the garlic, cooking until the bouillon melts and the garlic is fragrant.
4. Add the uncooked rice, patis, and black pepper, and stir so that the aromatics are evenly distributed and the rice is coated in the oil and chicken fat.
5. Pour in the water and bring to a boil, then lower to a simmer.
6. Cover the pot with the lid slightly askew so steam can escape.
7. Simmer, stirring occasionally, until the chicken is

fully cooked and the rice has reached the level of softness and consistency that you like, roughly 30 minutes. If you prefer your porridge thicker, cook until more of the water evaporates. If you like a thinner dish, add more water and adjust the seasonings.

8. Dish out and serve with your choice of toppings. Enjoy!

** All types of white rice work here except for basmati (too mushy) and glutinous/sweet rice (too sticky). You can even use leftover rice (perfect for takeout rice that's gotten dry); you just need to reduce the liquid and cook time accordingly.*

*** Bouillon cubes are common in the Philippines, so that's what's often used, but these can be replaced with chicken broth or stock, if you prefer.*

**** This is a great pantry/budget meal, so if you're out of fresh ingredients, you can sub in ginger paste or powder, garlic paste or powder, and dried chopped onion or onion powder.*