



“Diriz Djondjon” Black Mushroom Rice

Ingredients:

1 cup Djondjon (black mushrooms) OR 2 Djondjon Maggie Cubes	3 cups Jasmine White Rice
1 cup Sweet Peas OR Lima Beans OR Pigeon Peas	1 Chicken Bouillon Maggie Cube
4 tbsps. Vegetable Oil	3 tbsps. Butter
1 small Onion, diced	3 tbsps. Epice
1 tsp. Goya Adobo to taste	Salt to taste
1 Scotch Bonnet Pepper, minced or whole (optional)	6 1/4 cups Water

Directions:

1. In 4 cups of water, add 1 cup of djondjon and soak overnight. Another option is to bring the water up to a boil then let it simmer for about 10 - 20 minutes taking care for the liquid not to burn off, especially if you let it boil or simmer for too long. After the soaking process, strain the water to remove the mushrooms. Set the water aside for at least 10-20 minutes for any large particles to settle. Pour the water into a separate container leaving behind as much of the particles that settles to the bottom. If using the Djondjon Maggie, this entire step can be skipped and start with step 2.
2. In a large pot, place 4 tbsps. of vegetable oil, enough to coat the bottom, 1 diced onion, 3 tbsps. epis, and sauté on medium high heat until translucent. (If desired, add in minced scotch bonnet at this time. It will be very spicy. For a milder version, add in a whole pepper when the liquid is added.) Add in about 1 cup of frozen sweet peas **OR** lima beans **OR** pigeon peas. Sauté sweet peas for about 2 min. If using lima beans or pigeon peas, sauté longer for about 3 - 5 min. Be sure to stir frequently to avoid it from sticking to the bottom of the pot as well as from burning.
3. Add the djondjon liquid to the pot with an additional 2 cups of water and bring to a boil. If using frozen pigeon peas, you will want the water to continue to boil for about 10 minutes to allow them to fully cook. Before adding the rice, be sure to check a pigeon pea and ensure that it's tender. With the sweet peas, this step of sautéing and boiling longer is unnecessary because sweet peas cook fairly quickly and will continue to cook as the rice steams. If using djondjon maggie cubes instead of real djondjon, you will add 6 cups of water to the pot in this step.
4. As you wait for the water to come to a boil, add in 1 Chicken Bouillon Maggie cube, crumbled. If this is the version where you did not use real djondjon, you will also add in 2 Djondjon maggie cubes in this step.

Note: It's best to place maggie cubes in a bowl with about 1/4 cup of water and microwave for about 30 seconds. Then, take a fork and mash the cubes until dissolved in the water before pouring it into the pot. Remember, 1 Chicken Maggie and 2 Djondjon Maggies if doing this without real djondjon. If using real djondjon, then use only 1 Chicken Maggie in the bowl to dissolve.



*Diriz Djondjon continued...

5. Once the water has come to a boil, pour in 3 cups of jasmine white rice. Mix to combine everything in the pot and return to a boil.

6. Taste the water to make sure the flavor is to your liking. You can add 1 tsp. of Adobo and/or salt to taste. Continue to mix every 2 -3 minutes as the water starts to dry up. When the water level is still slightly above the rice (approximately 5 minutes after adding rice), turn the heat down to medium and add 3 tbsps. of butter. Stir until it melts and well incorporates. Continue to cook (stir every 2 -3 minutes) until liquid dries down to the level of the rice, usually about another 5 minutes. If you used a whole scotch bonnet pepper, you may remove and discard it at this time. At this point, turn the heat to low and cover the pot. Keep the pot covered for about 20 minutes and resist the urge to lift the lid during this time.

7. After 20 minutes, turn off the stove and let it sit covered for about another 5 - 10 minutes. Remove the lid and your Diriz Djondjon is ready to be served.