



## About Leah

Hi! Thank you for stopping by to watch me, Leah, cook kosher. I've been the owner operator of my boutique catering firm in Seattle, Leah's Catering, for the past 14 years.

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## Kalinga Heirloom Unoy



Picking up a bag of intriguing rice months ago, today is the day I decide to cook it. Locally purchased at a very funky, worn warehouse store off the industrial section of the city, it reminds me of my trip to Bali last winter. Imported by Eighth Wonder, Inc., out of Ulm, Montana, this rice is a long way from home. Cooperatively grown by family farmers, the paddies extend up ancient terraced mountain sides. Seeing such unimaginable beauty on Bali, I'm transported half way around the world just looking at this bag of heirloom rice. The world has shrunk; the same big sky over Montana eventually rains on the Philippine mountains, water trickling downward in an engineering feat, rice on my table.

The rice is cooked in the same manner as regular white or brown rice. It has a nutty quality similar to brown rice with a huskier, more earthy taste. If you see such a product, give it a try ~ you'll help sustain hundreds of years of community rice farming.

<b>Kosher Status:</b>	Parve
<b>Number of servings:</b>	4
<b>Main Ingredient(s):</b>	Rice ~ Brown
<b>Preparation Time:</b>	00:10
<b>Cooking Time:</b>	00:30
<b>Skill Level:</b>	1 - Easy (1 Easy - 5 Hard)
<b>Estimated POINT value:</b>	