

Zenzai (Slow-Cooker)

Level: Easy

Serves: about 10

Prep Time: 10 minutes

Cooking Time: 13 hours



- 1 (12 oz.) package dry azuki beans
- 8 cups water
- 1 $\frac{1}{2}$ cups white granulated sugar
- 1 $\frac{1}{4}$ tsp. salt
- 1 Tbsp. cornstarch, to thicken the soup

Mochi balls:

- 1 cup mochiko
- 4 tsp. white granulated sugar
- Pinch of salt
- 1/3 cup water

Rinse the dry azuki beans with water. Then place the beans in a 4 to 6 quart slow cooker. Add 8 cups of water to the beans. Cook on low for 12 hours. When done cooking, the beans should be soft and tender.

With a spoon, take out any excess liquid, depending on how soupy you like your zenzai. (I removed almost 1 cup of liquid.) Add the sugar and salt. Mix well. Take out 1 Tbsp. of the liquid in the slow cooker, mix it with the 1 Tbsp. cornstarch and add back to the zenzai. Mix well and cook on low for 1 hour.

In the last hour of cooking the zenzai in the slow cooker, make the mochi balls. In a small bowl, mix the mochiko, sugar and salt. Add the water and mix all ingredients well until thoroughly combined. With your fingers, roll the mochiko mixture into 1-inch balls. Bring a small pot of water to a boil and drop the mochi balls one at a time into the pot. Do not overcrowd the pot. When the mochi balls are cooked they will rise to the surface of the water and float. When this happens, add the cooked mochi balls to the zenzai in the slow cooker. Serve zenzai warm in small bowls.

Notes:

- Leftovers should be refrigerated, but re-heat on the stove to soften the mochi balls.
- This recipe was tweaked to my taste using the original recipe from the Honolulu Star-Advertiser by Betty Shimabukuro, December 26, 2012.