Morning in Thailand begins softly, with steam rising from street-side pots and the quiet comfort of rice simmering into silk. Jok drifts through the markets at dawn, a humble bowl that carries the warmth of Thai hospitality and the calm of a new day.

Thai Jok (Thai rice porridge)

A soft, sunrise-warm bowl that drifts through Thai markets at dawn,
gentle enough to start the day with a smile.

Ingredients

1 C uncooked jasmine rice
6 C chicken or pork broth
1/2 lb ground pork
1 t fish sauce
1 t soy sauce
1 medium onion, chopped
2 cloves garlic, minced
1 egg (optional)
1 T grated fresh ginger
2 scallions, sliced
1/4 t white pepper
1 T oil
salt to taste

METHOD

Rinse the rice and place it in a pot with the broth.
Bring to a boil, then reduce the heat and simmer until the rice breaks down and becomes porridge-like.
While the rice cooks, season the ground pork with fish sauce and soy sauce.
Heat the oil in a pan and cook the onion until soft.
Add the garlic and cook briefly.
Add the seasoned pork and cook until no longer pink, breaking it into small pieces.
Stir the cooked pork mixture into the porridge.
add the white pepper and salt to taste.
If using an egg, crack it into the hot porridge and stir gently until it sets.
Ladle into bowls and top with ginger and scallions.