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COOKING WITH RICE

The Final Report of the Rice Street Artist Liaisons



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“Cooking With Rice: The Final Report of the Rice Street Artist Liaisons” was created for Ramsey County by the Rice Street Artist Liaisons: under the supervision of Forecast Public Art as part of the Rice Street Visioning Study Project.

The Rice Street Artist Liaison Team: Krista Beier, Melvin Giles, Kazua Melissa Vang and Kyle Voigtlander with help from Malini Basu and under the mentorship of Hawona Sullivan Janzen

Designed by: Victoria Kab Vang

For more information on the project visit: ramseycounty.us/RiceStreetStudy

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INTRODUCTION

WHAT IS YOUR VISION FOR THE FUTURE OF RICE STREET?

From Fall of 2019 to Fall of 2021 we, the Rice Street Artist Liaisons, posed this question to our local community. We worked, under the mentorship of Forecast Public Art, as part of the team selected by Ramsey County to develop recommendations on the Rice Street Visioning Study: the redesign of Rice Street from Pennsylvania Avenue to Wheelock Parkway. In concert with the talented staff of Bolton and Menk, Inc. engineering firm and 4rm+ula Architecture sought public input on the past, present and future of Rice Street. Using our connections in the community we developed a variety of strategies and tools including: parking lot pop-ups, riding a customized Rice Street Golf Cart to area festivals, presenting at community meetings, installing sidewalk decals, and conducting one-on-one meetings with local business owners and residents. These efforts helped us to successfully engage more than 1,500 people in person and countless thousands of others via online focus groups and surveys.

The people who spoke with us were generous with their time, honest about their concerns and hopes for a place that many have long called home. Once the engagement work was done the team pondered how best to create and share a final report with the community. We settled on a cookbook format because we wanted something that reflected the rich cultural diversity of the Rice Street corridor and would be valuable to the residents now and long after the project is done. And who could resist the chance to use a good pun? We hope you enjoy the “Cooking With Rice” final report. May the data, stories, and recipes contained here enlighten, inspire, and fill you with hope.

For more information on the Rice Street Visioning Study visit including other materials developed by the full project team visit: [Ramseycounty.us/RiceStreetStudy](https://ramseycounty.us/RiceStreetStudy)

The Rice Street Artist Liaison Team



Section One

THE PEOPLE





KRISTA BEIER (she/her) is a creative thinker who uses art as a voice for social change and a means of self-exploration through altering space. Librarian by day, artist by night, her work focuses on her relationship both with the community and the earth. She is inspired by her cultural heritage and draws deeply upon the imagery of her ancestors.

She dabbles in a variety of mediums, including mandalas, sculpture (especially with unusual materials!), puppetry, textiles and more. She considers herself a public artist, and loves creating interactive pieces to connect with others. She has created work for the Art-Shanties and Made Here MN, and has been a Minnesota State Arts Board grant recipient. Krista lives in the North End, a few blocks off Rice Street, with her husband, new baby, her dog, cats and ducks. She's an avid gardener, reader and explorer!

Krista was the lead artist on the "Free Plants" project, the first activity designed by the Artist Liaisons during the Covid-19 pandemic. She also designed the Flower Mandala Project (which features flowers with the names of local streets) for the 2020 Rice-LarpenTour Festival, the Rice Street Weaving Project for 2021 Marydale Festival and was the lead artist on the New Residents Focus Group.



MELVIN GILES is a Community and Global Peacemaker and a Bubbling Artist. He incorporates Peace Bubbles, Peace Messages and the International Peace Pole to create places/spaces of peace. He is known for his signature style of blowing and sharing peace bubbles.

He started using bubbles to bridge a gap and distrust between the Black community and the Saint Paul Police Department in the late 1990s by offering police officers bubbles for their domestic calls to give kids when investigating domestic violence in residential settings, in order for the children to have a healthier perception of police officers in general.

Giles recently worked with two other artists on an exterior face-lift of the Rondo Library and received a 2020 Forecast mini-grant to promote hope during Minnesota's COVID-19 sheltering-in-place.

Giles designed the Free Ice Cream Party engagement event at Dar's Ice Cream, Community Gardener's Focus Group, and was a critical voice in engaging community gardeners and health care providers in #ReVision Rice.



KAZUA MELISSA VANG (She/Her) is a Hmong American multidisciplinary artist, filmmaker, photographer, and cultural producer based in Minnesota. Vang has exhibited her photography at In Progress, Second Shift Studio Space, Indigenous Roots, Quarter Gallery at the University of Minnesota - Twin Cities, The Catherine G. Murphy Gallery, The Gordon Parks Gallery at Metro State University, and Minneapolis College of Art and Design. Her current photography work, PRESERVES, focuses on the grief and loss of her father, and her reflection as a caregiver for over 21 years.

Vang co-founded the Asian Pacific Islander American (APIA) Minnesota Film Collective to create, promote, and empower underrepresented MN filmmakers. Vang has worked as a production manager for an independent pilot titled, NICE, an independent pilot, an official selection under Indie Episodic Category at the 2018 Tribeca Film Festival. Her first short film, RHAUB, was an official selection at the 2018 Qhia Dab Neeg Film Festival in Saint Paul, MN. Vang has received the Forecast Public Art Early-Career Project grant and developed a short experimental film, HMONG EPHEMERA. She is a producer for the comedic web series, HMONG ORGANIZATION, and has recently produced THE WIND ALWAYS STRIKES THE HIGHEST MOUNTAIN, a Yeej Moua film that was featured at the Northern Sparks Festival 2021. Vang has also won multiple grants and fellowships from the Jerome Foundation, Saint Paul Foundation, and more. Currently, she is developing her feature film and a documentary and portrait series, HMOOB DUBBERS. She is in pre-production for the documentary, a working title, HMONG FUNERALS.



Vang served as the lead photographer for the #ReVision Rice project and co-designed both the Rice Street Map Bandana and the Rice Street Activity Book. She was also the lead for the 2020 Rice-LarpenTOUR Festival Project.

KYLE VOIGTLANDER (he/him) is a North End-based visual artist, curator, illustrator, concept artist, designer and environmental activist who worked as part of the Artist Team through Spring 2021. Voigtlander believes that art can serve as a strong indicator of a society's value system. He creates with this in mind, satisfying an inner calling to create by sharing relevant parts of his experience with the world through visual, pictorial means.

Kyle designed the #ReVision Rice chalking templates and the project mural. He also served as the lead for #ReVision Rice's engagement activity at Double Dragon Foods.



Malini Basu (she/her) is a Saint Paul-based artist and illustrator. Malini was a pinch-hitter on the project stepping in following the departure of Kyle Voigtlander in Spring of 2021. She drew the Peace Pole coloring pages that appear in the Rice Street Activity Book, created the “Reflections on Gathering Community Feedback” cartoon in “Cooking With Rice,” and helped with community engagement at the Rice-LarpenTour Festival and the Marydale Festival.



Hawona Sullivan Janzen (she/her) is a Saint Paul-based social practice artist, performer, and poet whose work explores love, loss, and hope. In positions as diverse as gallery curator at University of Minnesota, coordinator of the Literary Witnesses poetry reading series, and improvisational jazz singer with the Sonoglyph Collective, she seeks ways to infuse and enrich community life through the arts.

Hawona’s public art work includes: the new Dale Street Bridge Project over I-94, the Rondo Family Reunion, a photography and poetry public art project from the 2019 Northern Spark Festival, and “Love Letters for the Midway” a 100 line long poetry public art lawnsign project in the Hamline-Midway Community.

Hawona served as the mentor for the #ReVision Rice Artist team, providing them with their orientation public art and helping them to bring their public engagement dreams into existence. Hawona also serves as project lead for “Cooking With Rice.”



Jen Krava is Forecast Public Art’s director of programming and new initiatives. Jen holds master’s degrees in public art & design, and landscape architecture, and approaches her work with a multi-directional lens to investigate contemporary issues in public art, placeknowing, and creative economies. Jen held meetings with businesses along Rice Street and created activities for an in-person open house in Fall 2019.



Bob Lunning (he/him) is an architect who brings environmental planning and design expertise to Forecast’s consulting team. With a background in theatrical design and teaching at Minneapolis College of Art & Design, he seamlessly merges art and design. Bob has collaborated with numerous artists— including Sears+Mylebust, Kinji Akagawa, and Alexander Tylevich— on art in public spaces. Bob co-staffed many of our community events including: 2019 Rice Street Open House, Frogtown Creative Arts Festival, 2019 Marydale Festival, and several Rice Street focus groups



Witt Siasoco (he/him) has been actively engaged at the intersection of the arts and civic process through a variety of roles: artist, graphic designer, and arts educator. Previously, Siasoco was selected by Intermedia Arts and the City of Minneapolis as an artist for Creative Citymaking, a year-long collaboration between artists and City of Minneapolis planners to develop innovative approaches for addressing the long-term transportation, land use, economic, environmental, and social issues facing Minneapolis. Siasoco was recognized by the Americans for the Arts as an Emerging Leader of Color and is no stranger to Rice Street having created several public arts projects in the community including “Drawing on Rice,” a public portrait project.

Witt designed the finish for the Rice Street Receiver: the converted golf cart the liaisons used at festivals and pop-up events throughout the community, drew responses to engagements at 2019 Marydale Festival, and staffed the info booth at the Frogtown Arts Festival.



Section Two

THE DATA



WHAT ARE WE TRYING TO DO?

BACKGROUND

Ramsey County and the City of Saint Paul are working to define a community-driven vision for Rice Street between Pennsylvania Avenue and Wheelock Parkway.

WHY MAKE CHANGES?

Rice Street is a hub of activity in Saint Paul and serves a diverse mix of residents, travelers, visitors, businesses and modes of travel. The existing aging roadway has safety and traffic concerns, and there are also needs to strengthen community development, business vitality, bike and pedestrian connections, public safety, livability and compatible land uses in the corridor.

The goals of the Rice Street Visioning Study are:

- Promote economic growth and community investment while maintaining and providing business opportunities
- Create an inviting environment long
- Enhance pedestrian and bicyclist safety
- Maintain and augment transit services
- Continue to increase vehicle safety

September 21, 2019

FROGTOWN ARTS FESTIVAL

24 comments , 50+ engagements

Using maps, visitors and residents were also invited to place color coded dots on spaces on and near Rice Street where they lived, worked, or frequented, and to label places they felt needed work to make them easier and safer to navigate.

QUESTION: What is your vision for the future of Rice Street?

Some of the Responses:

- Youth Activity Along Washington Tech Corridor
- Addressing Crossings on South End
- Bigger Park
- (Prevent) Displacement of Small businesses
- More Sit down restaurants
- Good Grocery Stores
- I want crime reduced

September 28, 2019

MARYDALE FESTIVAL

100 plus engagements

OCTOBER 4, 2019

MEETING WITH

the North End Neighborhood Organization
(NENO) Board Chair
5 people

OCTOBER 7, 2019

MEETING WITH

the North End Neighborhood Organization
(NENO) Board Chair
10 people

QUESTION: What is your vision for the future of Rice Street?

Some of the Responses:

- To be able to bike and walk and feel safe
- Two lanes and a turn lane so it's easier to cross-especially for kids
- Bike Lanes
- Medians as crossing shelters
- Affordable Housing
- Better Public Transit
- Involve kids in the community

OCTOBER 29, 2019
OPEN HOUSE #1

Washington Technology Magnet School
43 Attendees, 22 comment cards, and
40+ engagements

November 6, 2019

MEETING WITH

the North End Neighborhood Organization
(NENO) Board Chair

December 19, 2019

MEETING WITH

the Rice Street Library Director
4 people

MEETING WITH

St. Paul Area Chamber of Commerce

MEETING WITH

Rice Street Community Gardens

December 20, 2019

MEETING WITH

InProgress Arts Hub
4 people

Pop-Ups and Focus Groups

From Spring of 2020 to Fall of 2021 the Rice Street Artist Liaisons hit the streets. They were hired in March 2020 just as the COVID-19 Pandemic was shutting down the world around us. As we retreated to a Zoom world the team grappled with how to safely engage with the community in person. We knew businesses would be hit hard by construction and decided to walk the corridor, reaching out to businesses along Rice, then brainstorm how we might be able to develop engagement approaches that benefitted residents and local businesses as well. Each artist designed an outdoor safe pop-up activity.



POP-UPS

Each artist mapped their relationships to Rice Street and proposed projects that connected to their communities. They developed the hashtag **#ReVisionRice** and began to chalk it on sidewalks and use it online to promote their events.



July, 2020

PLANT GIVEAWAY

Lead Artist: Krista Beier

Location: Sun Foods Parking Lot on Rice and Front

Engagements: 25+

Krista purchased plants from Hmongtown Market and hand painted flower pots for a community giveaway and invited residents to **#ReVisionRice**.

Using the Photo Visioning approach she invited visitors to answer the question, **“What is your vision for the future of Rice Street?”**

- Community Engagement
- Slower-3 lane conversion, Greener-Pedestrian Refuge, Attractive-A place that’s thriving
- Delicious Food, Art. Safe spaces for communities to connect. Green spaces.
- Safe for pedestrians and other types of non-car transit. Slower, more predictable traffic choices (less weaving, remove double threat.) Make it feel like a safe place to drive and be out.

- No pot holes. Bike lanes. Limited Parking. Speed limit signs. Rice and Maryland spruced. More waste containers. I love Rice Street.
- A safer place to raise our children in the next upcoming generation!!
- I want Rice St. to be Stable.
- Need to get the bar off Rice St., Too much drugs.
- A new music venue for local artists.
- My vision for Rice Street is for better housing, better police force, and better food shelf than the one they have here on Rice Street (meaning meat). BLACK LIVES MATTER.
- I’d like to see the street cleaned up from drug dealers. I believe that will make things safer for the public.
- Top 5. 1. Trees and landscaping. 2. Bike lanes. 3. Safe to cross streets and wide sidewalks. 4. Well lit, lots of street lamps. 5. New bus stops. Idea, will roundabouts work to slow down motorists?
- Bus rapid transit, bicycle friendly. Support for local business.
- I believe there should be less shootings.
- Gang reduction. Repairing the streets. Less violence. Community outreach. Better opportunities for little kids/youth. Reduce homelessness!
- I would like to see a business boom. More Black businesses that are for the community. I would like to see more community events that are for the youth. I would like to see cleaner streets. Our youth are our future, we must build them up to have a better Rice Street.
- Happiness
- Creative Engagement with youth. Safe community relationships. Equitable/ Safe housing. Cleaner streets for: art/ landscape beautification > project support
- Free of the Violence!!



August, 2020

ICE CREAM POP-UP

Lead Artist: Melvin Giles

Location: Dar's Ice Cream

Engagements: 50+

Melvin partnered with Dar's to purchase tickets for free ice cream. Melvin used two activities: the Photo Visioning project and the Poetry Scroll, a hand cranked community input tool designed by Erin Sharkey and Zoe Hollomon.) Coupons for free ice cream were given to people of all ages who chose to participate. .

Photo Vision Activity Responses

- People coming together & Great Food
- My daughter would love to see more activities for kids to have fun. I would love to see cleaner streets and the community coming together more
- To unite all cultures and add more diverse businesses. to provide more activities for our youth
- More parks for kids to play.
- More family events. More restaurants
- Some traffic calming. More bike lanes. We love bikes.
- More kid-friendly activities for everyone and safety. less criminal activity
- More things that are positive for kids and community
- Lots of Green Spaces and Vibrant Small Businesses
- Traffic Calming and Beautiful Flowers throughout
- Better streets and more parks with free pools
- Arts, Culture, Family Events, Youth Empowerment activities

- Busy Parks with competitive Pickleball
- Good food, takeout, Bike Lane, Mama's Pizza Rules!
- Easier to walk and cross! More great stuff to do
- Walking to fly kites at the park and Rec Center
- I would like to have a building on Rice Street that gives out free puppies (Written by a young child)

POETRY SCROLL RESPONSES

- I would like to see more accessible wheelchair areas on sidewalks
- Cleaner, Greener & more people things
- "Walking to Rice Rec Center to fly beautiful kites with my family on windy sundays!"
- To see people experiencing Joy + Discovery <3
- To see more kids enjoying all that Rice Street has to offer and cleaner community.
- More great businesses and homes
- PEACE
- SAFE TO CROSS
- SLOWER TRAFFIC
- Rice street designed to slow traffic
- Reduce the lanes!
- A safe space for everyone!
- More art, paintings, murals & flowers!
- A work of art on every building
- Rice street seems nice & full of spice -- But hey take it slow say whoa whoa whoa, I think lights & corner parks! Place to park your bike & sit!
- Babies carried by moms and grandmas, dancing in the street
- We love Rice street <3 <3 <3 <3
- Pocket parks and activities
- Shady parks, nice roads & flowers
- More Murals and colorful buildings
- A feeling of safety at night and safer crosswalks <3
- Togetherness of all those who live on this historical street! Rice Street! One Rice Together no matter what color you are, You Are Human! One Rice!
- Booming cultural district
- HOPE FOR THE SUN TO SHINE AND
- Flowers to grow ... Abundance!

September, 2020

Rice-LarpenTOUR FESTIVAL

Lead Artist: Kazua Melissa Vang

Location: Rice and Larpenteur

Engagements: 230+

Melissa partnered with local artist Sai Xiong of Povhaum Studios to design a screen printed bandana map of Rice Street and invited festival attendees to answer the question: **What is your Vision for Rice?** Due to anticipated crowd size we also developed a sticker voting option and asked attendees to prioritize needs for the street redesign.

STICKER VOTES IN ORDER OF PRIORITY

- Safety
- Garden/Greens
- Parking
- Bike lanes
- community center
- better traffic
- Small businesses

What is your Vision for Rice?

- Less Bars, More Restaurants, Better Roads
- A beautiful Artsaped Community, Asset that is safe for All Abilities, and Make a community destination
- Group of people and live music venues
- More Artwork
- Youth Activities
- Bike Lanes
- Playground
- drive safe
- I want a garden
- To be safer for all and a positive community
- more parking spot
- to have unity

September 29, 2020

OPEN AIR MARKET

Karen Speaking Residents

Location: Marydale Park

Engagements: 300+

Three Karen interpreters helped us engage with 100+ Karen speaking residents who used sticker voting to prioritize needs for Rice Street

TOP THREE PRIORITIES:

- Crossing Safety for Pedestrians
- Community Gardens
- Safe Spaces for Youth



October, 2020

FOOD POP-UP

Lead Artist: Kyle Voigtlander

Location: Double Dragon

Engagements: 30+

It was a cold and rainy day at Double Dragon. Kyle worked with the deli to offer free banh-mi sandwiches or samosas to all who engaged with the project team.

- Slower Traffic and Bike Paths
- Better Roads, Traffic control lights,
- More Businesses for Community,
- More money toward youth and family programs,
- More programs for homeowners to improve homes
- More community activities, Better traffic control
- Keep it as it is!
- Bike Lanes, Fixed potholes
- I would love something like a Kroger grocery store on Rice Street, I would love a kids play place with weekly/monthly free play events for kids especially during the pandemic.
- I would like a bigger road and safer place.
- Make more people who walk, drive, and ride safer, Make Rice Street Cleaner
- Rice Street needs to be repaired completely
- Bike Paths and garden plots
- Good Roads, widely open
- Grow with the times

November 19, 2020

OPEN HOUSE #2

Location: Online via Zoom

Engagements: 20 responses 146 views

View video at: ramseycounty.us/RiceStreetStudy

FOCUS GROUPS

Our focus groups allowed us to do deeper engagements with 8 -10 residents. Participants were invited to share their past experiences, wants, needs, and opinions about the future of Rice Street. Attendees were among the first to see and vote on draft designs for the corridor.

March 27, 2021

GARDENERS' FOCUS GROUP

Lead Artist: Melvin Giles

What do you think are the strengths and weaknesses of Rice Street?

Strengths

People care
History
Restaurants

Weaknesses

- Narrow street
- Aggressive traffic
- Potholes/disrepair
- Crime... bars
- Neglect

What are your hopes for the Future of Rice Street?

- Link market at Como to Rice
- Better bike trails
- Less traffic, less of a thorough-way feel
- Beautification
- Parklets
- Safer & Cleaner
- More businesses` but Less bars
- More people Equitable- think of everyone's needs
- Nature is an equity issue. Plant food-bearing trees (clean-up) Walkability/ Drivability & interface
- Aromatic themes Raised beds & planters

March 29, 2021

RESIDENTS

Lead Artist: Krista Beier

What are your Memorable Rice Street Experiences?

- Accidents!
- Being at the Liquor store
- It's either tranquil or chaos Not a pleasant stroll
- Too loud Driving is unsafe
- Parking too close to corners Diversity is cool... great potential

Strengths

Diversity
Pride in homes
Restaurants

Weaknesses

Lack of investment/ leadership
Pass-through/heavy traffic
Economical & urban
Landlords who don't care Location/access
Crime
A vocal, negative minority

What are you enthusiastic or concerned about?

Enthusiastic

- Future Rice: Gathering Place
- New restaurants
- Maintain equity, but get businesses
- Possibility of a good bar
- Neighboring
- Affordability

Concerns

- Gun violence
- Parking/accessibility
- Will I feel safe as a get older?

What are your Dreams for the Future of Rice Street?

- Live here until I'm 70... walk to lunch, pick up groceries Library-focused activities
- Walk to a coffee shop
- Assistance for community members to open businesses
- New recreation center
- Rebuilt street
- Change zoning for more density
- More entertainment: bowling, dancing, music Community businesses
- More walkable, more accessible
- Reduce, slow traffic

How much longer do you plan to live in your current home?

- 15-20 years, I love it here!
- Forever
- Until I reach Old Age
- Respectful and approachable
- People here are Sociable. I feel connected.

April 3, 2021

ARTISTS

Lead Artist: Hawona Sullivan Janzen

What are your positive/negative memories of Rice Street?

Positive

Dars!
Businesses-
neighborhood
character
Preservation- Old Saint
Paul
Community Center/
Library
Bus system is a
treasure... the ridership
community

Negative

Being harassed walking
down the street

What do you think are the Strengths and Weaknesses of Rice Street now?

Strengths

Small businesses
Community
Diversity
Proximity
Friendly

Weaknesses

Crime and drugs
Lack of economic
diversity
Same people always at
the table
Preconceptions
Lack of pride... trash

What do you think are some hopeful signs and needs?

- New businesses
- More economic development
- More activity. Less crime
- Individual and community investment
- Get involved & get backing from the City

What role do you see the arts playing in the future of Rice Street?

- We need More art!
- Grow the arts
- Equal partnerships
- Sensory/digital art
- Inclusive process

What are your Dreams for the Future of Rice Street?

- Vibrant
- Walkable
- Shops
- Recovered
- Joyful
- Welcome



May, 2021

RICE STREET ACTIVITY BOOK

Lead Artist: Kazua Melissa Vang

Engagements: 500 Engagements

Led by Melissa, the artists created drawings, puzzles, postcards, and other engagement activities for younger residents of the corridor. Five hundred books were printed and distributed throughout the corridor at a variety of places including: Keystone Community Food Shelf, Rice Street Rec Center, laundromats, restaurants, Rice Street Library, clinics, festivals, and NENO's pop-up events.

July 14, 2021

OPEN HOUSE #3

Location: Online via Zoom

Engagements: 96 Registrants and 294 views of the recording

August 3, 2021

National Night Out with NENO

NENO distributed 100 Rice Street Activity Book Sets which include: Activity Books, colorable postcard sets, and crayon packs to youth in McDonough Homes

June 17, 2021

SAFE SUMMER NIGHTS OUT

Location: Rice Street Rec Center

Engagements: 70 engagements with youth and adults

What is Your Vision for the Future of Rice Street?

- better street-pot holes-fixed,
- safety after dark,
- safety for pedestrians and bikers
- make safer
- more playgrounds



August 6 - 14, 2021 SIDEWALK DECALS

The team installed sidewalk decals along Rice Street and canvassed area businesses at 38 intersections along the full length of the corridor. Dropped off materials and Rice Street Activity Books at area merchants, clinics, laundromats and libraries.



August 14, 2021

RICE LARPENTEUR BLOCK PARTY

Engagements: 100 plus Rice Street Visioning engagements, 100 Coloring Book/Crayons sets, Colorable Postcard sets, and 100 Rice Street Bandanas

What do you want to see addressed in the revisioning of Rice Street?

- Preserve the small shops
- Deal with the Gun Violence
- Bigger sidewalks
- more space for kids to play
- more time(on the signal) for everyone to walk across the streets

- a separate bus lane would be good
- As a biker who sometimes uses Rice Street, I don't think it can be made safe, and I think that a bike lane would make it less safe for bikers. Because people would drive the same but bikers would have a false sense of security = more bikers, more chances for accidents.
- The edges of the road closer to the sidewalk tends to become bumpy since it wears out faster
- More trees
- Kid Friendly
- Safety
- More Play Places
- No Guns
- More Crosswalks
- Community Parking lots
- Pedestrian Friendly
- More Green Spaces
- Crime on Rice is a lot
- Play area
- safe crossways
- Bad Intersection @ Rice and Larpenteur
- Crossing signal needs to be longer. It's hard to cross in a wheelchair.
- Better road + fix potholes
- Parking lanes on streets
- lower speed limit
- clean-more crosswalks
- more lights - streets
- Better crosswalks
- A grocery store near
- Better Streets/Roads
- Bicycles Routes
- More food trucks
- Benches
- Better streets/roads
- Free Community Events
- Keep Neighbors Connected
- (Address) The gun violence down on Rice and Winnipeg
- cleaner area
- soccer gathering
- more stop lights on Rice Street
- I cross at intersections, cars don't stop :(
- More children community affiliated centers
- more afterschool activity
- children food programs for youth
- homeless youth programs/housing

August 26, 2021

Hmong and BIPoc Youth and their families

Lead Artist: Kazua Melissa Vang

How often do you use Rice Street?

- 1-2 times a week
- 3-4 times a week
- Everyday
- 1/2 a week for work

What concerns or memorable moments do you have on Rice Street?

- Tiger Market - grocery errand around 3/4 pm
- Chaotic when exiting on Rice Street, making the right turn into Market
- Parking Lanes being Chaotic - during high traffic
- People park on the right side (of two lanes) which can get congested
- Maryland & Rice = Super busy
- Manitoba + Lichfield intersection
- Choking point of traffic, esp making left turns (when cars are parked on the right)
- Needs a better pedestrian crosswalk
- People crossing not at the crosswalk as well
- Safety Border between sidewalk and road
- Difficult to cross to Rice Street Library, Dollar Tree
- Can hear car crashes from where I live
- Sycamore+Rice Street closed lane (when coming around from the corner)
- Pot holes on Rice Street needs to be addressed as it causes financial problems to an already poor individual who needs to transport to work
- Large vehicles (trucks that supplies businesses) takes a lot of spaces and is concerning
- Rice Street needs border between sidewalks and road
- Turning arrow on Maryland and Rice Street, the right lane on turning into Tin Cup gets parked with cars, thus a quick left hand switch tends to cause accidents or problems
- Lights for left turns vs having a middle lane dedicated to left turns

What cyclists concerns do you have?

- Not enough room for bike lanes
- Do not reroute another bike lanes as it will cause concerns and safety to bikers and families/homes that are not on the main street
- Example is cars will speed through neighborhood (example is east side stp)

What questions and ideas do you have about the future of Rice Street?

- What about parking?
- Dar's overflow of parking but support of local businesses
- Community Parking lots?
- For sure a public parking for intersection at Manitoba + Rice, Front+ Rice
- Parking lot needed for the Matress store on Rice Street, or better loading/unloading option for the business
- Area for Food trucks to have business, give easier permits for such things and better lot locations
- Signage consistency: changes of lanes structure, speed limits reminder/flasher/parking
- Bus frequency concern - pedestrians
- Community growth can be addressed with the changes of the landscape.
- Groups tend to stay within their own and not expand or see any chances to collaborate.
- Liked the North End Signs as it symbolizes a sense of pride living and being in the community.
- Brings forth Community Identity.
- Lewis Park + build an outdoor Amphitheatre (ways to bring together families)
- Safer community
- Thinking about fluidity of traffic and the people on Rice Street - comfortability
- Clear signage + Direction: for where things are, what to expect and know where to go
- Description of Rice Street: Claustrophobic, tight
- How does one address the more space, when there is no more space to add?
- Crosswalks are needed at almost all intersection where there will be business or community spaces
- Speed limit warning

- Trash cans, Compost, and Benches for the elderly and people who will need it
- Art that reflects the community there
- As a person who grew up here, left and came back, we learn that everyone is connect. Everyone connects at the locations on Rice Street.
- When police are not present, there are still issues, but can there be a security?
- Why is the police+Security folks not building community with Rice Street? Why don't they find a better, more humane way to get to know us?
- I want Rice Street to do better, not lose our identity, so building a sense of pride and representation.
- I don't want to change the energy (keep the neighborhood the same as it's people): so not having cops harass citizens.

Painted Streets or Intersections 32

Improvements for people walking and biking

Median Island Refuge	
Bump-Outs	26
Crosswalks	18
Bike Lanes	35
Lighting	29

Improvements for People driving and using transit

On-Street Parking	22
Enhanced Transit Shelter	26
Mobility Hub (such as rentable bikes/scooters)	18



September 25, 2021

MARYDALE FESTIVAL

Engagements: 485 comments/engagements

Attendees were able to participate in a variety of engagements including sticker voting on the proposed designs for the New Rice Street, issue prioritization, and Rice Street Visioning work. Participants provided feedback on each aspect of the project.

STICKER VOTING RESULTS

Improvements for public space along Rice Street

Wayfinding Signs	17
Bike Racks	15
Public Art	32
Street Trees	33
Street Furniture	20



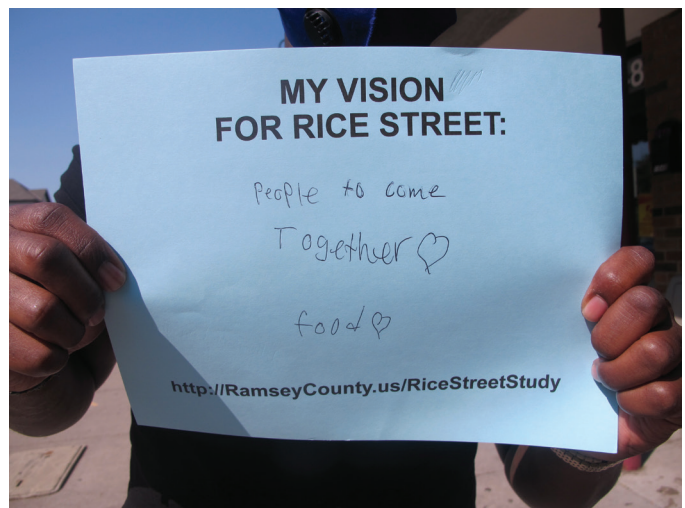
November 16, 2021

OPEN HOUSE #4

Location: Online via Zoom

Engagements: 114 Registrants and 91 views of the recording

View video at: ramseycounty.us/RiceStreetStudy



reflections on gathering community feedback

malini basu



Like most people, I haven't formed many new connections over the pandemic so I appreciated when community organizer, Melvin Giles, reached out and asked if I could help collect feedback for the Rice Street Visioning Study. The team I worked with was magical and we reached a large number of people who hadn't heard of the project. I loved talking to people about their ideas and seeing how enthusiastic community members were about sharing their visions and needs for the street.

What is your vision for the future of Rice Street?





Section Three

WHAT MAKES A COMMUNITY?

The PRE-WORK

Things for sharing at the neighborhood Potluck

Appetizers, Soups, Salads Recipes





WHAT MAKES A COMMUNITY?

Showing up at the neighborhood social, working in the community garden, dining at neighborhood market even though you have a car and could drive.

When you look back over your work on this project. What did you know at the beginning?

I am a North End homeowner so I knew this was a vibrant community, and I knew that it was a diverse one. I knew from my daily walks around the neighborhood that Rice Street was very close to my house, that I only had to walk a few blocks for bustle and activity.

I learned how invested everyone is in the future of Rice Street. I learned how much passion and care this community has. I learned that some community members feel disenfranchised, and unheard at times, and really appreciate engagement opportunities. And that not all members of the community saw eye to eye.

That being said, they were all in agreement on

how important safety improvements along Rice Street were, that they wanted to see small businesses thrive and grow. That they like to have fun and are a great bunch to talk to! That they are proud to be a member of this community, that they want to see crime go down, and have more events and opportunities for everyone.

What are you grateful for?

To have met so many cool people and neighbors, to have new smiling faces to see every day! I'm grateful to have had some pretty robust and interesting conversations. I'm grateful for how fun the projects I did were, how much I was able to engage with my community while doing things I love. I am loving the opportunity I got to work with some very talented people, and to have learned and partnered with a variety of different organizations.

Arancini (rice balls)

Submitted by Cody Olson, Community Outreach Coordinator at Metro Transit

I have often spent time on Rice Street. Work with Metro Transit often brings me to the northern portion or to the Capitol/Rice station. I've attended many actions at the capitol, with Rice Street often being my gateway. And finally, I'm no stranger to a breakfast at Tin Cup or a scoop at Dar's. "In our home, rice is often incorporated into dishes, but I wanted to really think of one where rice is the star. During the pandemic, making arancini became a (sometimes too often) staple of our comfort meals. Being able to stretch it into 2-3 days meant less trips to the grocery store, and significantly less food waste. We use an augmented recipe from Bon Appetit, with some slight modifications that tweak it to our preference and taste. It's a simple dish to make that's rich, flavorful, and incredibly filling. Preparation can be done solo or as a group which makes it perfect no matter who is home.

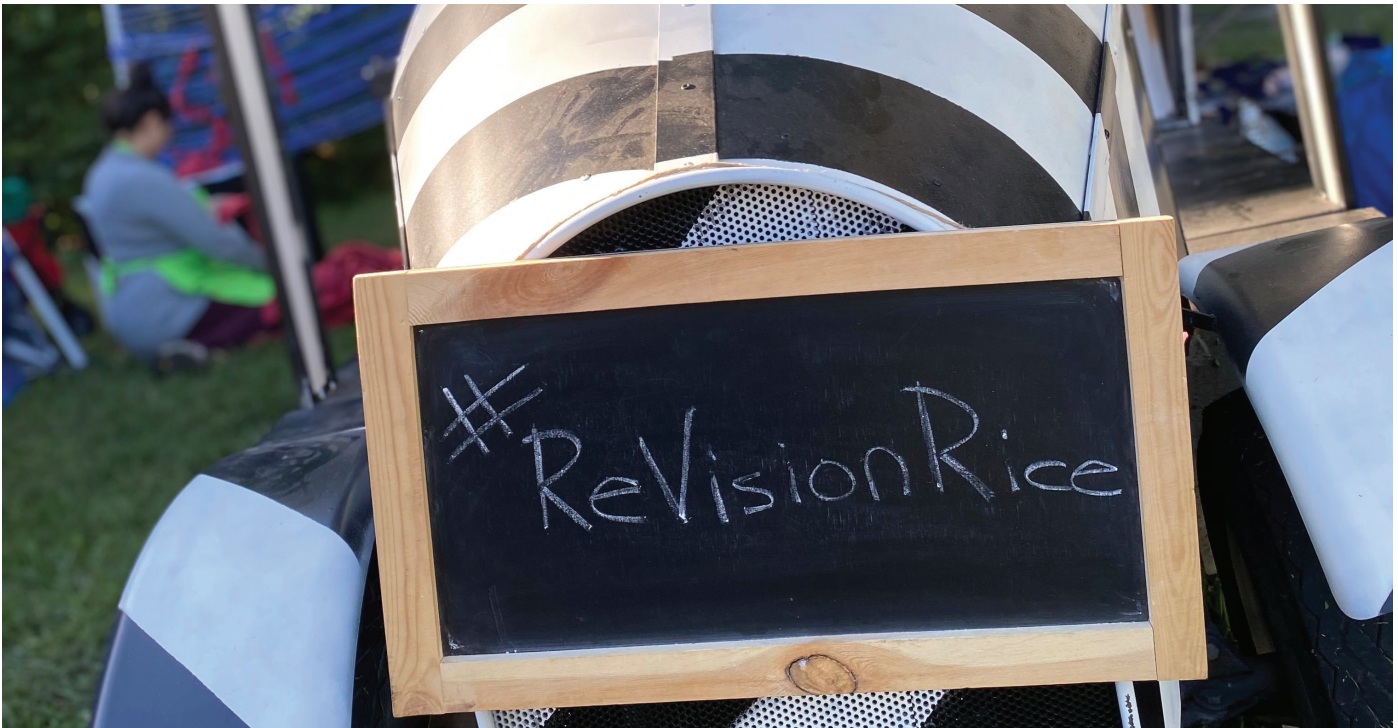
Tip: We would always eat risotto or something similar the day before making arancini. The leftover risotto makes the arancini that much better!

Ingredients

- 3½ cups low-sodium homemade chicken stock or store-bought broth
- 4Tbsp. unsalted butter, divided
- 1 medium onion, finely chopped
- 2 garlic cloves, thinly sliced
- 1cup carnaroli or arborio rice
- 1½ tsp. kosher salt, plus more
- ½ cup dry white wine
- 2 oz. finely grated Parmesan (about 1 cup)
- ¼ cup heavy cream
- 2 tsp. finely grated lemon zest
- 1Tbsp. fresh lemon juice
- 1tsp. freshly ground black pepper, plus more
- 3oz. low-moisture mozzarella, cut into 1/3" pieces
- 2 cups panko (Japanese breadcrumbs)
- ½ cup all-purpose flour
- 2 large eggs
- Canola oil (for frying; about 6 cups)

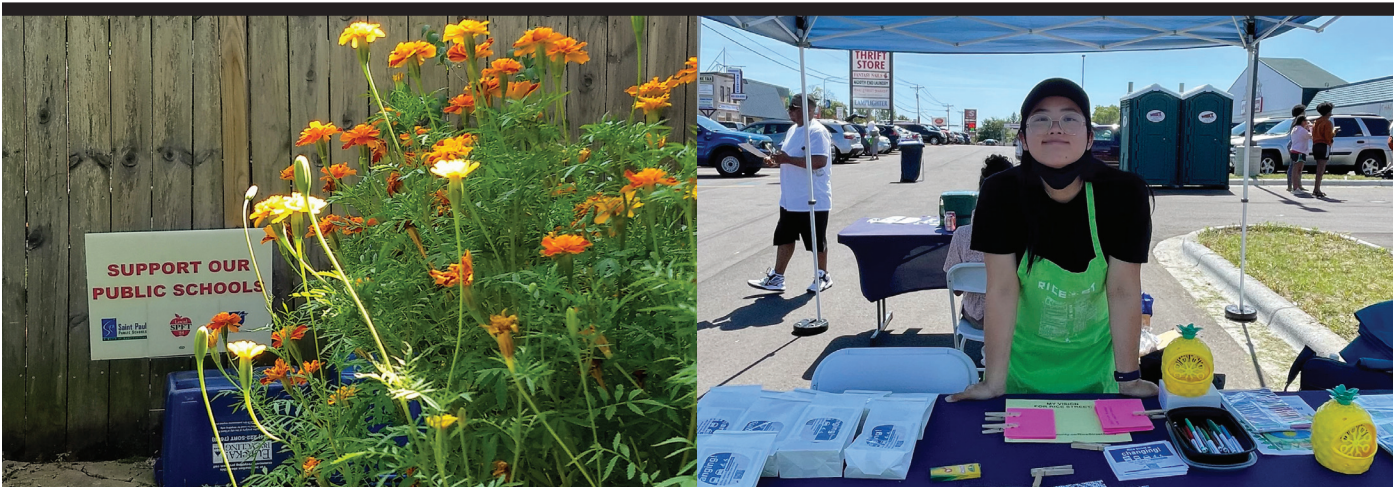
Instructions

1. Bring stock to a simmer in a medium pot over medium heat, then keep warm over low.
2. Heat 2 Tbsp. butter in a medium saucepan over medium. Add onion and cook, stirring often, until softened but not browned, 4–5 minutes. Add garlic and cook, stirring constantly, until softened but not browned, about 1 more minute.
3. Stir in rice; season with 1½ tsp. salt. Cook, stirring often, until some of the grains turn translucent around the edges, about 3 minutes. Add wine and cook, stirring often, until pan is almost dry, about 2 minutes. Ladle in 1 cup warm stock, bring to a simmer, and cook, stirring often, until liquid is absorbed, about 4 minutes. Ladle in another 1 cup stock and continue to cook, stirring yet again, until most of the liquid is absorbed, 5–7 minutes. Add remaining 1½ cups stock and cook, stirring often, until rice is cooked through but toothsome and liquid is mostly absorbed, 9–11 minutes longer. Remove from heat. Stir in Parmesan, cream, lemon zest, lemon juice, 1 tsp. pepper, and remaining 2 Tbsp. butter. Season risotto with salt.
4. Spread risotto in an even layer on a parchment-lined rimmed baking sheet. Chill at least 1 hour or up to 4 (cover risotto with plastic wrap after 1 hour so it doesn't develop a skin).
5. Line another rimmed baking sheet with parchment. Scoop about ¼ cup risotto into your hands and form into a patty about 2½" in diameter (it doesn't need



to be perfect!). Place 2–3 pieces mozzarella in the center of patty. Carefully pinch and shape risotto so it completely encases the cheese, then roll into a 2” ball. Your hands might get messy, and the balls may be slightly misshapen (they’ll firm up later). Place on prepared baking sheet. Repeat with remaining risotto and mozzarella. Freeze balls 10 minutes.

6. Meanwhile, pulse panko in a food processor or place in a ziptop plastic bag and crush with a rolling pin until finer crumbs form. Transfer to a shallow bowl. Place flour in another shallow bowl. Lightly beat eggs in a third shallow bowl to blend; season all bowls with salt and pepper. Working one at a time, dredge balls in flour, shaking off excess. Transfer to bowl with egg and turn to coat, letting excess drip back into bowl. Coat with panko, pressing gently to adhere. Transfer to a parchment-lined rimmed baking sheet. Chill balls while you heat oil.
7. Pour oil into a medium heavy pot fitted with thermometer to a depth of 2”. Heat over medium until thermometer registers 350°. Carefully lower half of rice balls into oil with a slotted spoon or spider and fry until deeply golden brown, 6–8 minutes. Transfer to paper towels to drain; season with salt. Repeat with remaining rice balls. Serve warm with sauce alongside.



Southwest Rice Salad

submitted by Ann Wason, Front Desk Open Cities Health

Ingredients

- 2 cups water
- 1 cup uncooked long grain rice
- 15-ounce can black beans, rinsed and drained (or 1 ½ cups cooked black beans)
- 1 red bell pepper
- 1 yellow bell pepper
- 5 green onions
- ¼ cup olive oil
- ½ cup apple cider vinegar
- 1 tablespoon Dijon mustard
- 1 teaspoon ground cumin
- 1 large garlic clove
- ¾ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

Instructions

1. Rinse the rice. Pour 2 cups of water into a medium saucepan. Bring to a boil, then add the uncooked rice, stir to combine, and return to a boil. Cover pan, and reduce heat as low as possible. Simmer without opening the lid for 15 minutes, until the rice is tender and the water is absorbed.
2. Finely chop the peppers. Thinly slice the green onions. Mince the garlic.
3. In a large mixing bowl, combine the cooked rice, black beans, chopped red and yellow peppers, and scallions, and toss to combine.
4. In a small bowl or measuring cup, combine the olive oil, apple cider vinegar, mustard, cumin, garlic, salt, and black pepper, whisk thoroughly to combine, then pour over the rice mixture. Toss gently to coat, then either serve immediately or keep refrigerated for up to 3 days.

Chicken Congee

From Kazua Melissa Vang, Rice Street Artist Liaison, In Progress Artist

Ingredients

- 2 cups of Cooked Rice
- 3 1/2 cups Chicken Stock
- Optional Toppings to add per serving:
 - Green Onion
 - Cilantro
 - Fish Sauce or Soy Sauce
 - Sriracha
 - Ginger
 - White Pepper

Instructions

1. Heat up the cooked rice in microwave to a warm temperature
2. Use a blender to add rice and 2 cups of chicken stock. Blend rice for a couple seconds, until you reach a thick consistency.
3. Pour out blended rice into a pot and make sure to scrape out the rest of the blended rice.
4. Add remaining chicken stock to the blended rice and keep the heat on medium to low temperature.
5. Simmer for 10 to 15 minutes.

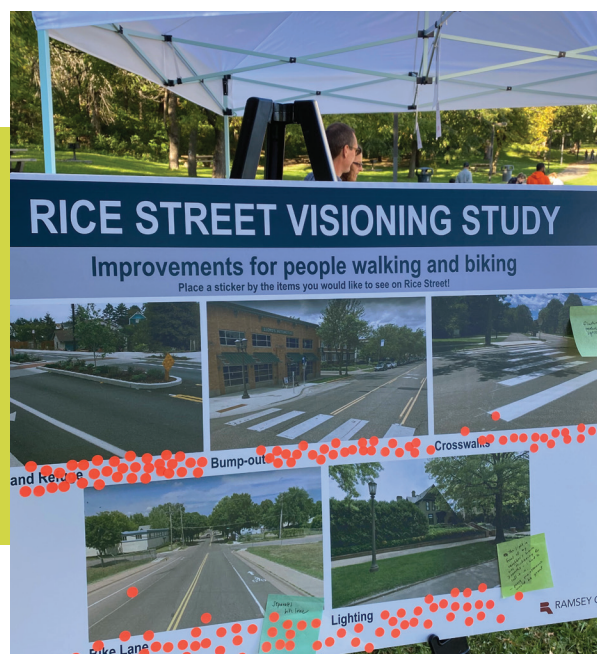


Section Four

DOING THE WORK

Pop-Ups and Focus Groups

Entrees Recipes





Cooking dinner is a lot of work. It's the same with doing community engagement. In the beginning, I thought I had an understanding of what public art is and what community engagement through art was like. Living in the time of COVID, I, along with the other members of the Artist Team, had to rethink and come up with different ways to approach engagement and at the same time, think of the community's safety. I think this is where our artistry comes in, addressing issues and problems creatively and finding ways to support and collaborate with local Rice Street businesses and artists. For example, for one of the Rice and Larpenteur events, I was able to collaborate with Sai Xiong, artist/owner of Povhawm Studio, who designed and screen printed I Heart Rice Street bandanas. Being an artist and using art as a tool to creatively connect with individuals from the Rice Street community and its corridors gives me hope. I am very grateful for the opportunity to be in community with all of you. Collaborating with neighborhood businesses, nonprofits, and the North End community I have learned so much and feel such pride in helping our community to grow.

Kazua Melissa Vang,
Rice Street Artist Liaison



Minnesota Wild Rice Hot Dish

Submitted by Trista MatasCastillo, Ramsey County Commissioner District 3

Ingredients

- 1C. Wild Rice (Prepare as directed)
- 2 lbs ground beef, browned
- 2 C. Celery diced
- 1 diced yellow onion
- 1 package of mushrooms diced (can use canned)
- 2 Cans Cream of Mushroom soup
- 1/2 C. Water

Instructions

1. Mix all together. Season well with black pepper and soy sauce.
2. Bake at 350 degrees for 45 Minutes. Add water as necessary to keep moist during baking.

One Pot Wonder Cajun Chicken or Shrimp Rice Skillet

submitted by Maja Zietsman, Front Desk Manager Open Cities

Ingredients

- 2 2/3 cup chicken broth
- 1 pound large shrimp - peeled and deveined or 1 pd cooked chicken or a mix of both!
- 4 tablespoons butter - melted, divided
- 1 teaspoon minced garlic
- Cajun seasoning - see below

Cajun seasoning

- 1 ½ teaspoons paprika
- 1 teaspoon salt
- 1 teaspoon garlic powder
- ½ teaspoon cracked black pepper
- ½ teaspoon onion powder
- ½ teaspoon dried oregano - may sub an Italian herb blend or Herbs de Provence
- ½ teaspoon cayenne pepper
- ¼ teaspoon crushed red pepper flake

Instructions

1. Whisk together all of the ingredients for the cajun seasoning. Melt 2 tablespoons butter in a large skillet over medium heat. Stir in garlic, half of the cajun seasoning, and the rice.
2. Stir in chicken broth, bring to a boil, reduce to a simmer and cover. Cook for 15 minutes, stirring 1-2 times throughout.
3. While rice is cooking, prepare the shrimp or chicken by stirring together remaining 2 tablespoons melted butter and remaining cajun seasoning. Pour over shrimp/chicken and toss to coat.
4. Stir shrimp/chicken into the rice, cover and cook 3-5 minutes longer until shrimp is pink and opaque. Garnish with chopped parsley if desired and serve.



Chana Masala

Submitted by Kim O'Brien Director of the Rice & Larpenteur Alliance

This is actually City Councilmember Amy Brendmoen's recipe that she taught me back when I was working for the Ward 5 Council office. While its not a "from-scratch" recipe, it is a healthy, quick, and satisfying way to feed a family especially in the cold months. It is a vegetarian curry using garbanzo beans as the base. I use store bought sauce, but with extra time, you could make the sauce from scratch.

I'm not much of a cook (too busy working and shuffling kids around!) So it's nice to have easy homemade dinners to feed my family without much fuss.

Eating Chana Masala also introduced me more to Indian and Nepali cuisines which are now my favorite foods. We are lucky to have some wonderful Nepali restaurants at Rice & Larpenteur like Nepali Kitchen and A Taste of Nepal. Benefit of going out or getting take-out? No dishes!

Ingredients

- Basmati Rice (3 cups, cooked)
- 1 Tbs Olive Oil
- Yellow Onion, diced
- 2 cloves of garlic, diced
- 2 Cans of Garbanzo Beans (drained and rinsed)
- 1 Can of Diced Tomatoes
- Patak's Tikka Masala Sauce (or make your own)
- Greek Yogurt (or Sour Cream)
- Cilantro

Instructions

1. Prepare Basmati Rice according to package instructions
2. Sautee Onion and Garlic in Olive Oil
3. Add Garbanzo Beans and Diced Tomatoes
4. Add Tikka Masala Sauce
5. Bring to a boil, stirring occasionally
6. Simmer for 15-20 minutes
7. Serve curry over rice with cilantro and sour cream/ Greek yogurt, to taste

Easy Mushroom Risotto

submitted by Ann Watson, Front Desk Open Cities

Ingredients

- 2 tablespoon butter or other vegan butter substitute
- 1 medium onion, finely diced
- 2 cloves garlic, finely minced or pressed
- 1 tablespoon fresh lemon juice
- 1 teaspoon chopped fresh thyme (dried thyme also works)
- a pinch or two of salt and pepper
- 1/4 cup white wine
- 1 cup arborio rice (also called risotto rice)
- 1 1/2 cups chopped white mushrooms
- 4 cups hot chicken or vegetable stock
- fresh parsley or thyme and Parmesan cheese for garnish

Instructions

1. Heat a large skillet over medium heat and add the butter.
2. Once the butter is melted, add the onion and garlic and sauté until the onion is soft and translucent.
3. Add the lemon juice, thyme and salt and pepper.
4. Add the wine and stir as the wine reduces (cook for about 5 minutes until the wine reduces).
5. Turn the heat to medium-low and add the rice. Toss the rice in the onion mixture until it's coated and move it around the pan for about 1 minute.
6. Stir in the mushrooms.
7. Add the hot chicken stock (or vegetable stock) about 1/2 cup at a time, stirring constantly and waiting until the stock is absorbed by the rice until you add another 1/2 cup.
8. Repeat the process above until all the stock has been added and absorbed by the rice and a creamy sauce has formed, stirring constantly throughout.
9. Serve immediately with shaved Parmesan cheese and freshly chopped thyme or parsley.
10. Can easily add chopped chicken, ground turkey or ground beef as a main dish or without as a side dish



Cooking vs Eating Out

I usually cook my own food, but sometimes my family love to go to Thai restaurants. But most of the time we shop our groceries at Asian grocery stores. I personally love to eat different types of cultural food. I do grow my own veggies because I like to use fresh veggies when I cook.

Jubilee Dee, North End Neighborhood Association (NENO)

Easy Wild Rice

Submitted by Melvin Giles, Rice Street Artist Liaison Team Member

Ingredients

- 2 tbsp chopped onion
- 1/2 # sliced mushrooms
- 1cup wild rice - washed
- 1-10 1/2 oz. can cono beef broth (For Vegetarian option substitute Vegetable broth)
- 3/4 cup H2O
- 1 tsp salt

Instructions

1. Sauté onions
2. Add mushrooms and continue sautéing
3. Add remaining ingredients then pour into 1 qt. dish and cover
4. Bake at 350 degrees for 1-1 1/2 hour



Spicy Grilled Chicken on Rice

Submitted by Amy Brendmoen, Ward 5 City Councilmember

This is a recipe for a very simple marinade that makes delicious grilled chicken. Separated a full chicken into 8 pieces prior to marinating and for best results, marinate overnight.

Ingredients

- 1/2 cup brewed black coffee
- 1/3 cup soy sauce
- 3 cloves minced garlic
- 1/2 tsp oregano
- 1/2 tsp crushed red pepper
- 1/2 tsp black pepper
- *To increase/reduce level of spice - adjust red pepper and black pepper

Instructions

1. Marinade chicken in a sealed bowl for at least 2 hours - up to one day.
2. Grill on medium or low heat to avoid burning, turning chicken every 5 minutes until cooked through (approximately 30 min for typical sized chicken). Marinade with skin either on or off based on preference.
3. Serve with rice and lots of green vegetables.

Easy Larb

From Yeej Moua, Lives in Saint Paul, North End Neighborhood

Ingredients

- 1 Rotisserie Chicken
- 1 cup of sliced Shallots
- ½ cup of chopped Cilantro
- ½ cup of chopped Mint
- ½ cup of chopped Green Onion
- 2 tbsp of Laab Nam Tok Seasoning
- 2 tbsp of Fish Sauce
- 1 Lime
- 1 tbsp Ground Rice Powder

Instructions

1. Shred Rotisserie Chicken
2. Add shallots, cilantro, mint, green onion, nam tok seasoning, fish sauce, squeezed lime juice, and ground rice powder
3. Mix thoroughly. Add more lime for a sour taste. Add fish sauce for a more salty taste. Add nam tok seasoning for a more spicy taste.
4. Ready to serve with Sticky Rice, steamed rice, cucumber, or/and Cabbage

Southern Chicken and Gravy Over Rice

submitted by Sandra Griffin, LPN Open Cities Clinic

Ingredients

- 1 chicken cut up with or without bones
- All-purpose flour or Self-rising flour
- One whole onion chopped
- One bell pepper chopped
- Chicken broth
- Vegetable oil for frying chicken
- Salt
- Pepper
- Garlic powder
- Onion powder
- Creole seasoning (optional)
- Complete seasoning by Badia

Instructions

1. Season chicken and flour to your liking.
2. Heat cooking oil to 350
3. Use 1inch of oil in skillet for frying chicken. Fry chicken on each side for 3 to 4 minutes for up to 16 minutes. Turn every three to four minutes so as not to burn your chicken. Pour excess oil out of skillet leaving the pan drippings and only about 4 tablespoons of oil.
4. Add onions and bell pepper to sauté.
5. Then add about 5 tablespoons of flour and stir constantly until the flour cooks a light color brown. This can take about 4 minutes.
6. Then add about 5 cups of chicken broth to flour and make sure your cooking temp is low heat. Allow to simmer a few minutes adjust the desired thickness of yourj gravy with more broth or water. Please add more black pepper to taste. Then place chicken in skillet and cover on top of stove or bake in oven for about 35 minutes to 45 minutes.
7. Server over white rice.

Classic Nigerian Jollof Rice

submitted by Becky Howard, Operations at Open Cities Clinic

Ingredients

- 1/3 cup oil (vegetable/canola/coconut, not olive oil)
- 6 medium-sized fresh plum/Roma tomatoes, chopped, OR a 400-gram tin of tomatoes
- 6 fresh, red poblano peppers (or 4 large red bell peppers), seeds discarded
- 3 medium-sized red onions (1 sliced thinly, 2 roughly chopped), divided
- 1/2 to 1 hot pepper, or to taste (yellow Scotch bonnets are my favourite)
- 3 tablespoons tomato paste
- 2 teaspoons (Caribbean/Jamaican-style) curry powder
- 1 teaspoon dried thyme
- 2 dried bay leaves
- 5 to 6 cups stock (vegetable, chicken, or beef) or water, divided
- 2 teaspoons unsalted butter (optional), divided
- 4 cups uncooked converted long-grain rice or golden sella basmati, rinsed
- Salt, to taste
- Black and white pepper, to taste
- Extra: sliced onions, tomatoes

Instructions

1. In a blender, combine tomatoes, red poblano (or bell) peppers, chopped onions, and Scotch bonnets with 2 cups of stock. Blend till smooth, about a minute or two. You should have roughly 6 cups of blended mix. Pour into a large pot/ pan and bring to a boil then turn down and let simmer, covered for 10 - 12 minutes
2. In a large pan, heat oil and add the sliced onions. Season with a pinch of salt, stir-fry for 2 to 3 minutes, then add the bay leaves, curry powder, dried thyme and a pinch of black pepper, cooking for 3 - 4 minutes on medium heat.
3. Then add the tomato paste - stir for another 2 minutes.
4. Add the reduced tomato-pepper-Scotch bonnet mixture, stir, and set on medium heat for 10 to 12 minutes until reduced by half, with the lid on. This is the stew that will define the pot.
5. Add 4 cups of the stock to the cooked tomato sauce and bring it to boil for 1 - 2 minutes.
6. Add the rinsed rice and butter, stir, cover with a double piece of foil/baking or parchment paper and put a lid on the pan—this will seal in the steam and lock in the flavor. Turn down the heat and cook on low for 30 minutes.
7. Stir rice—taste and adjust as required.
8. If you like, add sliced onions, fresh tomatoes and the 2nd teaspoon of butter and stir through.
9. To make Party Rice, you'll need one more step. Now Party Rice is essentially Smoky Jollof Rice, traditionally cooked over an open fire. However, you can achieve the same results on the stove top. Here's how: Once the rice is cooked, turn up the heat with the lid on and leave to "burn" for 3 to 5 minutes. You'll hear the rice crackle and snap and it will smell toasted. Turn off the heat and leave with the lid on to "rest" till ready to serve. The longer the lid stays on, the smokier. Let the party begin!

Grilled Paella

Submitted by Haila Maze, Bolton & Menk Engineering

Ingredients

- 1 16 ounce can diced tomatoes
- 24 large shrimp, peeled and deveined
- 1 teaspoon smoked Spanish paprika
- Freshly ground black pepper
- 1 pound boneless, skinless chicken thighs or breasts, cut into 1-inch pieces
- 8 ounces Spanish chorizo or andouille sausage, cut into 1/4-inch-thick rounds
- 1 to 2 tablespoons olive oil, as needed
- 1 medium yellow onion, diced
- 5 medium garlic cloves, finely chopped
- 1 large pinch saffron threads
- 1 teaspoon dried oregano
- 2 cups paella or arborio rice (about 1 pound)
- 1 teaspoon kosher salt, plus more for seasoning the shrimp and chicken
- 4 cups (1 quart) low-sodium chicken broth
- 2 tablespoons coarsely chopped fresh parsley leaves for garnish (optional)
- 2 medium lemons, cut into 8 wedges each, for serving
- **Optional:** mussels, clams, or other seafood

Special equipment:

You will need a 15-inch two-handled paella pan, available at most specialty cookware stores. This can be cooked on a stovetop if grilling is not an option, but it won't have the same flavor.

Instructions

1. Pulse tomatoes 3-4 times in a blender or food processor
2. Toss shrimp in a bowl with seasoning of salt, pepper, and 1/4 teaspoon of the paprika
3. Generously season the chicken with salt and pepper
4. Heat an outdoor grill to high (about 450°F to 550°F). Place paella pan on the grill, cover, and heat until hot, about 2 minutes.
5. Add the chorizo to the pan, close the grill, and cook, stirring occasionally, until the sausage is starting to brown, about 2 to 3 minutes. Using tongs or a slotted spoon, transfer the chorizo to a large bowl; set aside.
6. There should be a thin layer of rendered fat in the pan. If there's not enough, add 1 to 2 tablespoons of olive oil. Add the seasoned chicken to the pan in a single layer, close the grill, and sear, stirring occasionally, until both sides of the chicken pieces are golden brown, about 6 minutes total. (Rotate the pan occasionally on the grill to evenly distribute the heat.) Using tongs or a slotted spoon, transfer the chicken to the bowl with the chorizo.
7. Add the onion to the pan, season with salt and pepper, close the grill, and cook, stirring occasionally, until softened, about 5 minutes, adjusting the heat as needed on a gas grill or moving the paella pan to a cooler part of a charcoal grill so that the onions don't burn. Add the garlic, remaining 3/4 teaspoon paprika, saffron, and oregano and stir to combine, and cook until fragrant, about 30 seconds.
8. Add the tomatoes and cook until the mixture has slightly darkened in color, scraping up any browned bits from the bottom of the pan, about 3 minutes. Add the rice and measured salt and stir to coat in the tomato mixture.
9. Add the broth and stir to combine. Arrange the rice mixture in an even layer. Distribute the reserved chorizo and chicken over the rice, adding any accumulated juices from the bowl. Do not stir the rice

from this point on – you want it to be brown/crispy on the bottom.

10. Close the grill and bring the mixture to a simmer. Continue to simmer, checking occasionally, until the rice grains have swelled, most of the liquid has been absorbed, and the rice begins to make a crackling sound, about 12 minutes. (Rotate the pan occasionally to evenly distribute the heat, and adjust the heat as needed to maintain a lively simmer.)
11. Arrange the reserved shrimp (and/or other seafood as desired) in the rice, nestling them slightly. Close the grill and cook until the shrimp are just cooked through, and the rice is tender but still al dente, about 10 to 12 minutes.
12. Remove the pan from the grill, cover with foil, and let stand for 5 minutes. Before serving the paella, sprinkle the dish with the parsley. Serve with the lemon wedges.

The Joy of Rice

Rice is staple in my family's diet. As far back as I can remember rice has always been a component at every meal. A Hmong baby's first taste of solid food might be one grain of rice. We eat our rice plain- no additional seasoning or flavors. Many friends and family have shared that their comfort food is "mov ntse dej" or plain white rice with water. It's mine, too, especially when the rice is still hot and steaming. I often shop at the many Asian grocery stores on or slightly off of Rice Street. From Double Dragon to the mom and pop Karen shops, there are many to choose from and a diverse range of options.

Submitted by Phasoua Vang, Community Branch Manager at Rice Street Library

Teriyaki Chicken Onigirazu

From Randy Xiong, Filmmaker, Music Artist

Ingredients

- Rice
- Deboned and Skinned Chicken Thigh
- Sheet of Nori Seaweed
- $\frac{3}{4}$ cup of Soy sauce
- $\frac{3}{4}$ cup of Honey
- $\frac{3}{4}$ of Water
- 1 teaspoon of cornstarch

Instructions

1. Cook Rice
2. Make teriyaki sauce:
3. In a small saucepan mix the water, soy sauce, and honey together over medium heat.
4. Mix the cornstarch with a small amount of cold water to create a slurry.
5. Pour the cornstarch into the saucepan and stir
6. Cooking the chicken. I usually cook the chicken on a pan over medium high heat flipping as needed. Once the chicken is cooked through at 165 degrees, glaze over with teriyaki sauce and continue cooking for approximately another 30 seconds on each side
7. Assembling the Onigirazu:
8. Lay down a sheet of plastic wrap on a cutting board in a diamond orientation
9. Lay a piece of nori down in the same orientation as the plastic wrap
10. Scoop about half a handful of rice onto the center of the nori sheet and form it into a square
11. Lay down the cooked teriyaki chicken on top of the rice
12. Scoop another handful of rice on top of the chicken
13. Wrap the corners of the sheet of nori over the rice meeting each corner to the center closing the wrap
14. Wrap the plastic wrap over the onigirazu and flip over to let it rest
15. Shape into a square
16. **(Optional)** You can slice the onigirazu down the middle or diagonally and serve



Butternut Squash, Black Bean and Rice Enchiladas

Submitted by Lyssa Washington of 4RM+ULA

Ingredients

- Tortillas – flour or corn (based on preference)
- Grated/ shredded cheese (four cheese/“Mexican” blend)
- Avocado
- Cilantro
- Slices fresh jalapeno

FILLING

- 2 butternut squash (at least)
- 1 cup cooked black beans (at least – we generally make a lot of food for extended family pop-ins, as this is a favorite) we sometimes use drained canned black beans in a pinch, room temp
- 1 cup rice (we usually use white, but brown would work here), cooked
- Queso Fresco
- Chipotle seasoning, Adobo, salt and Pepper

SAUCE

- 1 can diced tomatoes
- 1 garlic clove
- Chipotle in adobo sauce
- 2 teaspoons extra-virgin olive oil

Instructions

1. Combine sauce ingredients in blender – or, in a pinch, buy your favorite enchilada sauce.
2. Preheat oven to 400, line cookie sheet with parchment sheet and slice butternut squash in half. Coat with olive oil and seasoning place face down on cookie sheet.
3. Roast for 25 minutes or until soft and scoopable
4. In large bowl combine beans, cooked rice and queso fresco. Add scooped butternut squash and mix with spoon add additional seasoning based on preference. Pour in a little sauce.
5. Pour a little sauce in bottom of baking sheet.
6. Scoop squash/rice/bean/queso fresco mix into tortilla and roll. Repeat, pack them close together, seam side down. Take remaining sauce and pour across top sprinkle grated cheese on top +plus jalapeno (if desired). Cover and bake 20 minutes. Take cover off and bake 5 additional minutes.
7. Garnish with avocado, cilantro, scallions and sour cream based on preference when plating.

Scorched Rice

From Jay Vang, Saint Paul, North End Resident

Ingredients

- 1 cup Cooked Rice
- 1 tbsp water

Instructions

1. Put 1 tbsp of water into a frying pan
2. Add cooked rice & spread it flat onto the pan
3. Leave rice on a frying pan on low heat until hard and crispy. Flip and cook both sides evenly until slightly brown.
4. **Optional:** sprinkle Furikake, sugar, and ramen powder for a more seasoned flavor

Chicken Biryani

Submitted by Krista Beier, Rice Street Artist Liaison Team

Ingredients

For the biryani spice blend:

- 1 cinnamon stick (2 inches)
- 1/2 teaspoon cumin seeds
- 1-1/2 teaspoon coriander seeds
- 5 cloves
- 3 blades mace
- 1 teaspoon black peppercorn
- 3 green cardamom pods
- 2 black cardamom pods

For the chicken and marinade:

- 2 pounds skin-on, bone-in chicken thighs and legs
- 1 cup whole milk yogurt
- 2-inch piece fresh ginger
- 10 garlic cloves
- 20 cashews soaked in warm water
- 1 teaspoon nutmeg
- 1 tablespoon salt
- 1 tablespoon ghee
- 2 bay leaves

For the rice:

- 2 cups basmati rice
- 1 teaspoon ghee
- 1 teaspoon salt
- 1 green cardamom pod (optional)
- 1 bay leaf (optional)
- 3 cloves (optional)

To assemble the biryani:

- 1 large yellow onion, thinly sliced
- 1 large russet potato, cubed
- 5 tablespoons ghee, divided
- A pinch of turmeric
- 1 teaspoon garam masala
- 1 teaspoon salt
- 2 tablespoons chili powder
- 1 cup whole milk
- A pinch of saffron
- A handful of dried fruit, like plums or raisins chopped

Instructions

1. In a nonstick pan over medium heat, toast all the biryani spices until fragrant, about three to five minutes. Take the pan off the heat and let the spices cool for 30 seconds. Transfer the spices to a spice grinder, grind to a fine powder and set aside.
2. Alternatively, you can also use a mortar and pestle to grind the spices, though you would need to be extra vigilant to ensure no tiny bits and pieces of whole spices remain.
3. Marinate the chicken. To create the yogurt marinade, add yogurt, ginger, garlic, soaked cashews, nutmeg, ghee and salt to a blender and blend at high speed until smooth.
4. To prepare the chicken, remove the skin by gently pulling it away from the meat with your fingers and slicing it off with a knife if necessary. No need to remove the remaining bits and pieces of skin and fat, because those will melt away during the cooking process.
5. In a large bowl, combine the chicken, the yogurt marinade, the biryani spice blend and two bay leaves, and mix until well combined. You can use a pair of tongs for this step, though the best (and traditional) way to do this is by hand, which ensures that the marinade is thoroughly incorporated into the chicken. Cover tightly and marinate in the fridge for at least an hour or overnight.
6. Wash the rice and prepare the onions and the potatoes
7. 30 minutes into the marinating time, begin preparing the other layering elements of the biryani. First, wash the rice thoroughly under cold water, gently agitating with your fingers until the water runs clear and set aside.
8. Next, prep the onions and potatoes that will help build the different layers of flavor. Finely slice one large yellow onion into thin slices. It's very important to make sure the slices are as thin and as even as possible, or they will cook unevenly causing the thinner slices to burn and lend a bitter taste to the final dish. Then, peel and cube one large russet potato into relatively even pieces.
9. Heat a large Dutch oven or an oven-safe, heavy-bottomed pot with a lid over medium-high heat.

You will be building the entire dish in this pot, so be sure to pick one that is large enough to hold everything! Add a tablespoon of ghee and the potatoes, along with a pinch of turmeric, and fry until golden brown on all sides, about five to eight minutes. The potatoes don't need to be cooked through, this step simply allows the potatoes to take on the flavor of the ghee and turmeric. Once the potatoes are browned, use a slotted spoon to transfer the potatoes to a plate lined with paper towels and set aside.

10. Next, add three tablespoons of ghee to the same pot or Dutch oven, keeping the heat at medium-high. Add half the sliced onions and fry stirring constantly to ensure even cooking. Once the onions turn golden brown and just crisp, transfer to another paper towel-lined plate with a slotted spoon and set aside.
11. Be sure to keep a close eye on the onions as they can burn or darken quickly!
12. Cook the chicken
13. Add the remaining onions to your Dutch oven. Saute the onions on low to medium-low heat until softened. Add a teaspoon of garam masala, a teaspoon of salt and two tablespoons of chili powder, and cook until the onions are caramelized. (Feel free to reduce the amount of chili powder if you don't want your biryani to be too spicy.)
14. Pull the chicken out of the fridge and discard the bay leaves. Add the chicken, along with the yogurt marinade, to the caramelized onions and cook on medium heat for five minutes, stirring often and scraping the bottom to prevent the sauce from sticking. Add the potatoes. You can add a few tablespoons of water if the sauce begins to thicken too much.
15. Cook the chicken and potatoes for 15 minutes on medium heat, occasionally stirring and scraping.
16. Par-cook the rice
17. While the chicken is cooking, in a separate pot, combine the washed basmati rice, two cups of warm water, a teaspoon of salt and a teaspoon of ghee.
18. Cook the rice over medium-low heat until the water has evaporated and the rice grains are about 75% cooked. The grains should have a slight bite and when pressed between two fingers, the outer layer of the grain should disintegrate leaving behind a tiny white grain in the center. Fluff the rice with a fork and set aside.
19. Layer and bake your biryani
20. First, place your oven rack in the middle and preheat to 350°F.
21. This step is where the layering finally begins. Once the chicken has browned all around and the sauce has turned slightly dark
22. To begin the layering process, layer half the rice on top of the chicken along with half of the reserved fried onions and dried fruits. Layer the remaining rice and, with the back of a wooden spoon or spatula, poke several holes on the surface of rice. Pour warm saffron milk throughout, sprinkle a teaspoon of kewra water (if using) and top with the remaining fried onions. Drizzle with about a teaspoon of ghee, cover with the lid and bake in the oven for 30 to 35 minutes until the chicken is tender and falling off the bone.
23. Take the biryani out of the oven and let it rest with the lid on for two to three minutes, so the steam settles and the flavors continue to integrate. Take off the lid and, with a metal spatula, carefully mix the rice and the chicken, scraping the bottom of the pot and pulling some of the chicken pieces to the surface. Be careful not to overmix during this step. Overmixing could break the rice grains and ruin the texture of the entire dish.

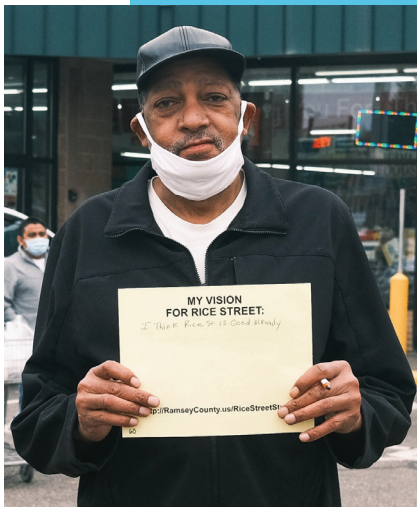


Section Five

PUTTING IT ALL TOGETHER

The Aggregated Data

Fried Rice Recipes



Making fried rice is a lot like building community. Every little bit helps. We take what we have to make what we want.

Over the life of the Rice Street Visioning Study, the team hosted many focus groups, pop-ups, and other engagements. In the end the team gathered more than 4,600 comments from the community, an effort that will result in a much more inclusive plan. It was thrilling to get to know our neighbors better and be part of the effort to transform Rice Street.

What happens next? Soon the construction will begin. Visit our website below to read more about the work. Be sure to sign up for Ramsey County's Rice Street Email List to receive updates as the project progresses.

[Ramseycounty.us/RiceStreetStudy](https://ramseycounty.us/RiceStreetStudy)

“Fried rice is one of the easiest things to prepare and easy to cook for an anytime meal.. On a day when you can't think of anything to eat and what to prepare for your kids or elders, Fried Rice was the most beneficial meal to fill in the spot. I mostly love to use chicken, shrimp, and eggs as my proteins. Also added tomatoes, garlic, scallion, any types of veggies you like. For Seasoning, I used salt, sugar, soy sauce, fish sauce, and sometimes used oyster sauce.”

Jubilee Dee, North End Neighborhood Organization Community Liaison

Wild and Sassy Shrimp Fried Rice

Submitted by Hawona Sullivan Janzen, Forecast Public Art

Ingredients

- 2 Cups of cold Cooked Wild Rice
- 1 Cup of Raw Shrimp (peeled and deveined)
- 1 tablespoon of Sesame oil
- Heat tolerant cooking oil (avocado or corn oil)
- Black Sesame seeds
- 3 Green onion stalks
- 1 Yellow onion
- 2 eggs
- 1 bunch of fresh greens (collards or kale work best)
- 1 Teaspoon of chili garlic
- Dash Tamari or soy sauce

Instructions

1. Chop green onion, yellow onions and fresh greens
2. Crack eggs in a bowl and whisk briefly for scrambling
3. In a large skillet or wok, heat the toasted sesame and other oil. Saute the shrimp, being careful to slightly undercook. Set aside.
4. Add a few additional drops of oil if needed, then pour eggs into the pan. Let them set, then softly scramble the eggs and set them aside.
5. Be sure to scrape and remove any remnant of egg, then add a few drops of oil.
6. When the skillet is hot add the chopped yellow onions over medium high heat. Cook for 1 minute then add in the wild rice and cook until heated.
7. Add in greens, and cook for 20 seconds. Gently add the eggs and shrimp back into the skillet
8. Mix tamari with chili garlic sauce to taste and finish by adding the mixture to the skillet. Use a spatula to stir until the sauces work their way around the dish.
9. Taste and adjust spices as needed
10. Garnish with chopped green onions and sesame seeds
11. Enjoy!
12. Serves 2 -3



Bacon Basil Fried Rice

Submitted by Dai Thao, Councilmember City of St. Paul Ward 1

Ingredients

- 3 large eggs
- 8 oz bacon
- Handful basil
- 1 medium onion
- 1 tablespoon vegetable oil
- 5 cups rice, cooked
- salt, to taste
- black pepper, to taste
- 1 teaspoon sugar
- 2 tablespoons soy sauce

Instructions

1. Beat three eggs in an empty bowl and add a bit of salt until well-combined.
2. Cut bacon into 1-inch (2 ½ cm) pieces and finely dice the onion.
3. Heat oil in either a wok or nonstick frying pan over medium heat and add beaten eggs. Gently scramble the eggs; when they are almost done, remove from wok and set aside.
4. Add bacon to the wok and allow it to render down and become crisp. Once the bacon is done, take it out of the wok and set aside, along with the scrambled eggs.
5. Add the diced onion to the wok and stir-fry until translucent. Then add the cooked rice, make sure the rice is fluffed and cooled, and stir-fry for 2 to 5 minutes. Use spatula to break up any clumps.
6. Add basil leaves, green onion, (Thai chili), and stir.
7. Add the salt, pepper, sugar, and soy sauce. Stir for another minute or so.
8. Once there is steam coming off the rice and it is completely heated through, add scrambled eggs and cooked bacon.

Pork Belly & Kimchi Fried Rice

From Sai Thao, Board President of In Progress

Ingredients

- 1 tsp cooking oil
- A pinch of salt
- 1 cup cubed pork belly
- 1 tsp minced garlic
- 1 tbsp minced ginger
- 1/4 cup diced carrots
- 1/4 cup diced onion
- 1 tbsp oyster sauce
- 1 tsp soy sauce
- 1/2 tsp dark soy sauce
- 1 cup shredded Kimchee
- 2 cup cold cooked rice
- 1 egg
- 1 green onion
- 2 cup broccoli (optional)

Instructions

1. Brown pork belly with cooking oil & a pinch of salt
2. Add garlic, ginger, carrots, onion & stir
3. Add oyster sauce, soy sauce & stir
4. Add rice & stir
5. Add Kimchee & stir
6. Push rice to the side & crack in the egg. Wait until the egg starts to cook then mix & stir with rice

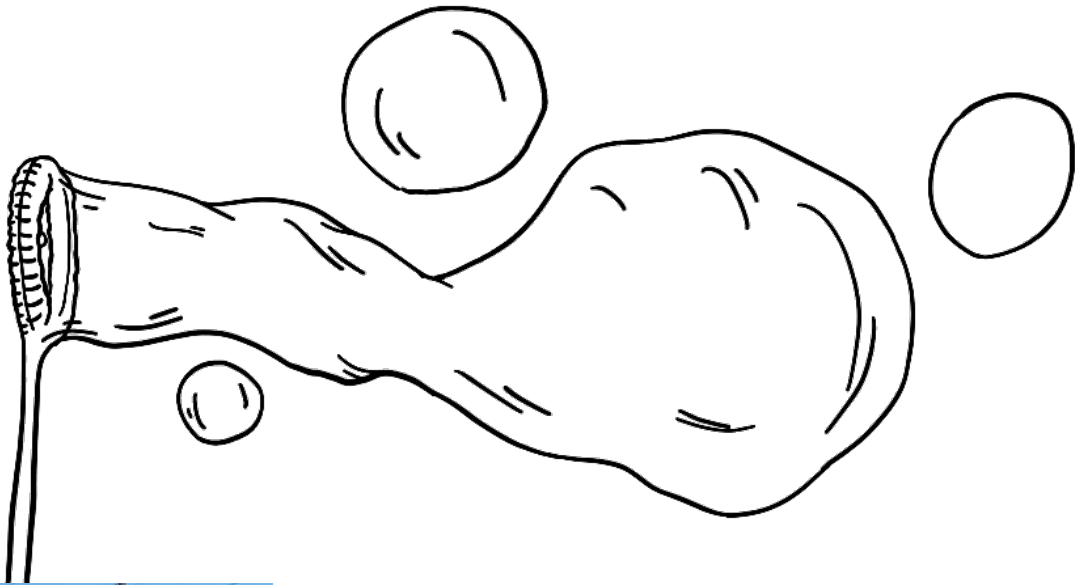


Section Six

THERE'S A SWEETNESS IN KNOWING

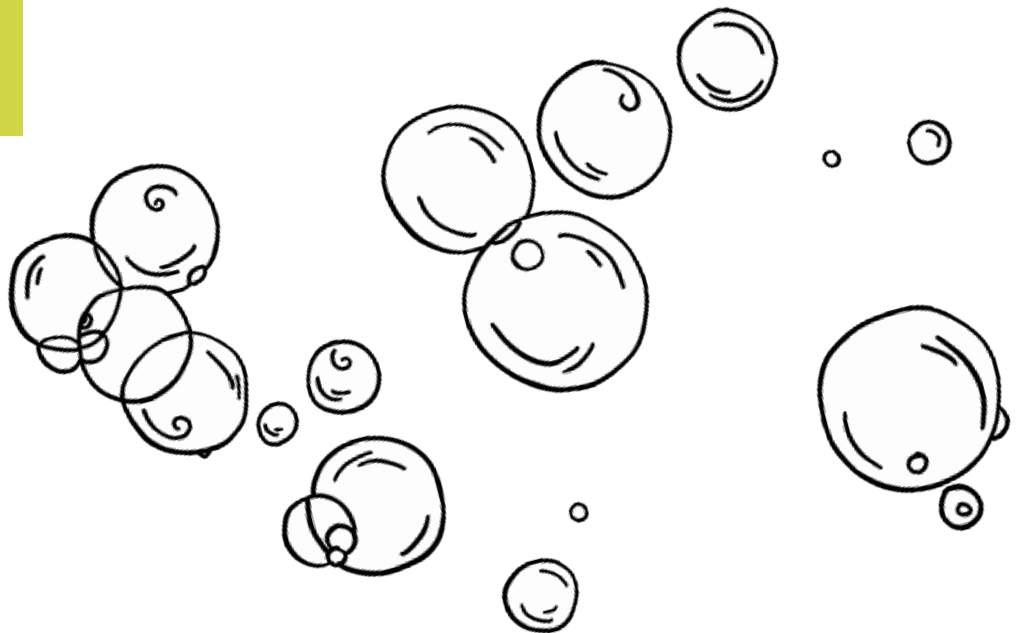
Dessert Recipes





When I started this work I knew that the Rice Street Community has always been a home for young families and new immigrants and that transportation access and usability was one of the residents' top concerns. From my work on the Re-Vision Rice I learned that community members want to be at the planning table early and feel that their input is heard and valued. Whether the people we talked to were teens at the Rec Center, restaurant owners, or people at the grocery store, they all wanted to feel safer crossing Rice Street. Merchants wanted parking for their customers. Pedestrians wanted more frequent bus service and a lower speed limit. Cyclists wanted bike lanes

Melvin Giles, Rice Street Artist Liaison



White Rice Pudding

Submitted by Jacqueline Thomas

Ingredients

- ¾ cup uncooked white rice
- 2 cups milk, (divide; read step 2)
- (substitute: cream or non-dairy cream)
- 1/3 cup white sugar
- ¼ teaspoon salt
- 1 egg, beaten
- 2/3 cup golden raisins
- (substitute: brown raisins, dried craisins or dried cherries)
- 1 tablespoon butter
- ½ teaspoon vanilla extract

Instructions

1. Bring 1 1/2 cups water to a boil in a saucepan; stir rice into boiling water. Reduce heat to low, cover, and simmer for 20 minutes. (or use already prepared rice: use 2-2 1/2 cups)
2. In a clean saucepan, combine 1 1/2 cups cooked rice, 1 1/2 cups milk, sugar and salt. Cook over medium heat until thick and creamy, 15 to 20 minutes. Stir in remaining 1/2 cup milk, beaten egg, and raisins; cook 2 minutes more, stirring constantly. Remove from heat and stir in butter and vanilla.
3. Now, sprinkle top with nutmeg or cinnamon, if desired. Enjoy as a snack, a dessert, or even breakfast. Can be eaten warm or chilled."

Liberian Banana Rice Bread

Submitted by Stephanie Lindquist, Artist and gardener

This recipe makes 2 loaves. The result is a light, fluffy banana bread perfect to eat for breakfast, dessert, or a light snack.

Ingredients

- 4-5 brown bananas
- 2 cups of rice flour
- 1 packet of yeast
- ½ cup of oil
- 4 tbs of sugar
- ½ tsp nutmeg
- 1 tsp salt
- 1 cup of water
- 1 tsp baking soda

Instructions

1. Mix ingredients together in a large mixing bowl
2. Place a towel over the bowl and let dough rise.
3. Oil two loaf pans or line them with wax paper
4. Pour ½ of the mixture into each pan
5. Bake at 400 degrees for 30 minutes.
6. Let cool before cutting

Rice Milk Smoothie

Submitted by Hawona Sullivan Janzen, Rice Street Artist Liaison Team Coordinator

Ingredients

- 1 ½ cups rice milk
- 1 sliced banana, ripe
- ¾ tablespoon peanut butter

Instructions

1. Put all the ingredients into a blender and blend well. If you like it cold you can freeze the banana slices and/or add ice if you like. Enjoy!
2. For a fruity alternative substitute a ½ cup of frozen berries or cherries for the peanut butter.

Rice Krispie Treats

Submitted by Hawona Sullivan Janzen, Rice Street Artist Liaison Team Coordinator

You only need these simple ingredients for these no-bake squares.

Secrets to this recipe

Don't pound or pack the rice krispie treats down into the baking pan. Use greased fingers or a greased spatula to softly spread and stretch the mixture into the pan, then use a flat spatula to very gently press the mixture down. Butter the back of a flat spatula or spray with a little nonstick cooking spray to prevent sticking. Your treats will be soft yet crisp and not overly crunchy.

Ingredients

- ¾ cup Butter
- 11 cups Mini Marshmallows
- ½ tsp Vanilla Extract
- 1 pinch of Salt
- 9 cups of Rice Krispies Cereal (Any Brand will do)
- Sheet Parchment Paper

Instructions

1. Slowly melt the butter and marshmallows in a big pot on the stove
2. Remove from heat and gently stir in the remaining ingredients
3. Line a 9x13 inch baking pan with parchment paper
4. Add non-stick spray or oil to the parchment paper to prevent sticking

Kheer-Indian Rice Pudding

Submitted by Krista Beier, Rice Street Artist Liaison Team

Ingredients

- 1/4 cup rice I used basmati rice
- 1 teaspoon ghee also known as clarified butter
- 3-4 green cardamom pods slightly crushed
- 1 quart whole milk
- 4-5 tablespoons sugar adjust to taste
- 3 tablespoons chopped nuts I used chopped cashews & almonds
- 1.5 teaspoons rose water optional

Instructions

1. Rinse the rice until the water turns clear. Then soak the rice in enough water for 20 to 30 minutes. Once 30 minutes are up, drain the rice using a colander and set aside.
2. Heat a heavy bottom pan on medium heat. Then add 1 teaspoon of ghee to it and then add the soaked & drained rice. Also add 3-4 crushed green cardamom pods.
3. Toss the rice with the ghee and cardamom for 1 to 2 minutes, stirring constantly until aromatic.
4. Then add the milk to the pan and stir well. Set heat to medium-high. Let the milk come to a boil, this will take around 10-12 minutes. Stir in between so that milk doesn't stick to the bottom of the pan.
5. Once the milk has come to a boil, lower the heat to low and let the kheer cook for around 25 minutes on low heat. Stir every 2 minutes or so. The milk will reduce considerably after 25 minutes and the kheer will look thick and the rice will be completely cooked. If you want super thick kheer, cook for 15 more minutes at this point.
6. Add in the sugar and mix. Also add in the nuts.
7. Cook the kheer for 5 more minutes after adding the sugar and nuts. The sugar should dissolve completely. Don't worry if your kheer doesn't look very thick at this point. It will continue to thicken as it cools down.
8. Remove pan from heat. Stir in rose water (if using). Garnish with more nuts and serve kheer warm or chilled. I love mine chilled and serve it after chilling it in the refrigerator for 4 to 5 hours.



Rice is Everywhere at Rice & Larpenteur

The Rice Street and Larpenteur corridor is one of the best neighborhoods to dine or get take-out. Obviously, there's the convenience of the fast food chains (and who doesn't need those once in a while?), but the neighborhood is home to some incredible independent, family-owned restaurants with the best food in the Twin Cities!

Kim O'Brien, Director of the Rice & Larpenteur Alliance



GET INVOLVED

No matter what your hopes are for a stronger Rice Street Community, the future begins with you. Here are some ideas and resources for getting involved:

1. Get to know your neighbors

Nothing combats fear and loneliness better than getting to know your neighbors. Neighbors have organized themselves for everything from potlucks, carpooling to the grocery store, to weekly walks, picking up garbage, and gardening.

2. Sign up for the RiceStreet Listserv

Visit the project online where you can follow progress and sign up to join the listserv. [Ramseycounty.us/RiceStreetStudy](https://ramseycounty.us/RiceStreetStudy)

3. Get Involved with Your District Council

Each of Saint Paul's 17 recognized neighborhoods has a district council that writes the "Area Plan" and is actively involved in the neighborhood it serves. The Rice Street Corridor is served by two:

North End (District 6)

171 Front St.

St. Paul, MN 55117

<https://nenostpaul.org/>

P: (651) 488-4485

Frogtown (District 7)

Midtown Business Center

501 Dale St.

St. Paul, MN 55117 (map)

<http://www.frogtownmn.org>

P: (651) 236-8699

4. Volunteer your time

Find a local organization and volunteer. Meal Delivery programs, schools, libraries, food shelves, and many other community resources are happy for new volunteers. Contact a local organization or visit these websites to help you get started:

<https://www.volunteermatch.org/>

<https://www.doinggoodtogether.org/>

5. Reach out to your elected officials

We've listed a few below. Find the full list on: <https://www.sos.state.mn.us/elections-voting/get-involved/contact-your-elected-representatives/>

Ramsey County Commissioner (District 3)
Trica MatasCastillo
Ramsey County Board Office
Room 220 Courthouse
15 West Kellogg Boulevard
Saint Paul, MN 55102
Phone: 651-266-8360
Email: trista.matascastillo@co.ramsey.mn.us

St. Paul City Council Ward 1
Councilmember Dai Thao
310-A City Hall 15 Kellogg Blvd. West
Saint Paul, MN 55102
Phone: 651-266-8610
Email: ward1@ci.stpaul.mn.us

St. Paul City Council Ward 5
Council President & Councilmember Amy Brendmoen
320-A City Hall 15 Kellogg Blvd. West
Saint Paul, MN 55102
Phone: 651-266-8650
Fax: 651-266-8574
Email: ward5@ci.stpaul.mn.us
For more info visit: <https://www.stpaul.gov/departments/city-council>

6. Do something else!

If none of these ideas appeal to you, find your own path.

See a bigger list of ways to get involved at:

<https://www.stpaul.gov/departments/mayors-office/serve-saint-paul/get-involved>

Ramseycounty.us/RiceStreetStudy





The photos contained in “Cooking With Rice: A Neighborhood Cookbook and Final Report of the Rice Street Artist Liaisons” were taken by the following individuals:

Phillip McGraw
Witt Siasoco
Kazua Melissa Vang
Hawona Sullivan Janzen
Melvin Giles
And Nik Nerburn

[Ramseycounty.us/RiceStreetStudy](https://ramseycounty.us/RiceStreetStudy)

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