

Fried Rice

4 servings

- 2 eggs, beaten
- 3 T. oil, divided – 1T. + 2 T.
- 3 strips bacon cut into 1 in. pieces
- ½ c. cooked meat diced (pork, chicken, shrimp or ham)
- 1/2 medium onion, diced
- 1 c. bean sprouts (1 handful)
- 3 c. cooked long grain rice
- 3 T. soy sauce
- 1 green onion chopped
- ½ c. frozen peas, thawed

1. Heat 1 T. oil in wok and scramble eggs. Remove and set aside.
2. Fry bacon in the wok until most of the fat is cooked out.
3. Drain off excess fat and replace with 2 T. oil.
4. Add cooked meat, onions and bean sprouts. Stir fry about 1 minute.
5. Add rice and soy sauce. Fry until rice is hot, turning temperature down if necessary. Add eggs, bacon and peas, mix in with the rice until heated. Toss in green onions.