

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(2) Western Fried Rice

1 quart of cooked rice

1 cup diced ham

1/2 cup green peas

3 teaspoons catsup

1/3 cup oil

2 eggs

1/3 teaspoon salt

2 teaspoons sugar

1/2 cup soup stock

1. Heat oil in wok until hot then add salt. Break eggs into the oil and scramble until thoroughly cooked, but no rubbery.
2. Add the rice and ham to the scrambled eggs and mix well. Then add green peas, diced carrot and sugar.
3. Stir the soup stock along with catsup into the rice and cook slowly on medium heat until the fried rice is moist and hot, but not wet.

Kwan's comment: To those who like the taste of catsup would love to have this rice for dinner.