

Fried Rice

Courtesy of YH Hui, Oliver's grandfather



Ingredients

2 cups cooked rice (using chicken broth instead of water)
4 eggs
Teaspoon of chicken bullion
Soy sauce
Fish sauce
Oyster sauce
Garlic
3-4 carrots diced

3-4 celery stalks diced
Frozen peas
Green onions
1 lb shrimp
Sesame oil

Preparation

To heat old rice, put in pan with a little water and heat through.

Cook eggs separately until just cooked (still runny)
Combine all the seasonings in a small bowl to taste.

Add vegetable oil to pan and cook vegetables, starting w/ the peas, carrots and celery, and adding the green onion last.

Add rice to vegetables, and stir until combined. Add seasoning, chicken bullion, soy sauce, fish sauce, etc., until combined. Taste for seasoning.
Add eggs at the end.

Cook shrimp separately (we make a scampi version w/ olive oil, garlic, and salt).