

Fried Rice

Wash long grain rice until water is clear. Use flat bottom kettle and cover with water 1" over the rice. No salt. Bring to a hard boil. Turn to simmer for about 15 minutes. For fried rice use any meat except pork. (bacon, ham, beef, chicken, etc).

To approximately 2 cups rice, chop finely: 2 stems celery, 1 medium to large onion, 1 green pepper, scallions, and 4 slices bacon. Keep 4 scallions separate for the top. Fry up the bacon, pour grease off, add a bit of oil to pan and then add the veggies and sauté till ½ done. Then add the cooked rice. Season with salt and pepper and soya sauce. Throw the rest of the scallions (green onion) ovetop to serve. ALWAYS use bacon and can add another meat if you like.

When we first moved to Barrhead there were no Chinese restaurants. I had taken a Chinese cooking course at the college in Medicine Hat, so I would prepare complete Chinese meals for up to 30 people!