



## Recipe

# Kylie Kwong's Basic Fried Rice

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Serve as part of a shared meal for 4–6.

## Ingredients:

4 free range eggs,  
break into bowl, lightly beat  
3 tablespoons vegetable oil  
1 small red onion, finely sliced  
1 tablespoon ginger, finely diced  
2 \*rindless bacon rashers, finely diced  
2 teaspoons brown sugar  
2 tablespoons shao hsing wine,  
or dry sherry  
4 cups steamed Jasmine rice  
2/3 cup finely sliced spring onions  
2 tablespoons \*tamari or light soy  
¼ teaspoon sesame oil

## Method:

1. Heat the oil in a hot wok until surface seems to shimmer slightly.

Pour beaten eggs into wok and leave to cook on the base of wok for 10 seconds before folding egg mixture over onto itself with a spatula.

Lightly fry for about 1 minute or until almost cooked through. Carefully remove omelette from wok with a spatula and drain on paper towel.

Set aside.

2. In the same hot wok, stir-fry onion, ginger and bacon for 1 minute. Add sugar and stir-fry for 30 seconds. Pour in wine or sherry and stir-fry for 1 minute.

3. Add rice to wok with spring onions, tamari, sesame oil and reserved omelette and stir-fry for 2 minutes or until well combined and rice is heated through. Use a spatula to break up the omelette into smaller pieces while cooking.

Transfer rice to a bowl and serve.



\* If you are vegetarian or do not eat bacon or pork, substitute with finely sliced mushrooms or green beans.

\*Tamari contains little to no wheat and is therefore an excellent substitute for light soy, which contains wheat.