Khao Pad Sapparod

Ingredients

1 c Pineapple (diced)
3 T Vegetable Oil
6 clv Garlic
1 Shallot (large, diced)
1/2 T Ginger (grated)
1 c Chinese Sausage (sliced)
10 Shrimp (shelled and deveined)
4 c Jasmine Rice (cooked)
1 1/2 T Fish Sauce
2 1/4 T Soy Sauce
3/4 T Sugar
1 1/8 t Curry Powder
3 Green Onions (chopped)
0 pn White Pepper
1/4 c Cilantro Leaves

Instructions

1.In a small bowl mix together fish sauce, soy sauce, sugar and curry powder. Set aside.
2.In a large wok, heat the oil for about a minute. When you see wisps of white smoke, add the garlic, shallots, ginger and Chinese sausage and cook, stirring constantly, until it starts to crisp, about 3 minutes.
3.Add shrimp and stir fry until half cooked for an additional 2 minutes. Continue to stir the whole time.
4.Fold in the rice, making sure not to break the rice grains. Gently stir and push down with the flat side of the spatula in small circular motions. This will separate the grains without breaking them. Cook for an additional minute until the rice starts to get hot.

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5.Stir in the bowl of sauce and continue to stir for another minute until well combined. Fold in the pineapple and incorporate it well for another 1 to 2 more minutes.
6.Fold in the green onions and white pepper. Transfer the fried rice to a serving dish and garnish it with some fresh cilantro and serve.