

Shanghai Fried Rice

Ingredients

1 1/4 c Water
1/4 c Bacon (diced)
1 T Vegetable Oil
1/2 t Ginger (grated)
1/2 lb Baby Bok Choy (finely
chopped)
1 c Jasmine Rice
1/2 t Salt
0 ds Ground Black Pepper

Instructions

1. Soak the rice in 1 1/4 cups water in a rice cooker for 45 minutes to an hour.
2. Meanwhile, add diced bacon to small pan on medium heat and cook for a few minutes to render out the fat. Make sure bacon is still soft.
3. Once rice is soaked, add the bacon, bacon grease, and 1/2 teaspoon salt to pot and mix well. Turn on the rice cooker and wait until the rice is done.
4. Meanwhile, heat 1 tablespoon of oil in a wok using medium heat. Add the minced ginger and caramelize a bit. Then add the boy choy and season with a dash of salt and ground black pepper. Stir-fry for a few minutes until wilted. Turn off the heat and drain bok choy.
5. Once the rice is done add the cooked bok choy to

Shanghai Fried Rice

the top of the rice and cover again. Let it stay warm for another 5 minutes then stir rice and serve immediately.