

Pinoy Style Fried Rice Recipe

Back in the 80's, I visited the Philippine Islands on three different occasions. The people were delightful and the food was great. One of my favorite dishes was fried rice, filipino or pinoy style. I still have the original recipe written on notebook paper that my friend, Virginia dictated to me. Now, you can enjoy this great tasting fried rice dish, too.

Ingredients:

- 2 cups cooked rice
- 1/4 head of cabbage, shredded
- 1 average size carrot, shredded
- 1/3 cup frozen peas
- 1 cup cooked meat (shrimp, pork, chicken or beef)
- 5 slices bacon, fried crisp and crumbled
- 1/4 cup bacon grease
- 1 medium size onion
- 3 eggs, scrambled
- soy sauce
- salt and pepper

Directions:

Saute onions and meat in butter in large skillet, add carrots, peas and cabbage after meat and onions are done. Add cooked rice and sprinkle soy sauce to taste. Stir, mixing the ingredients well under a low fire for 3 minutes. Add some or all the bacon grease if mixture seems dry. Add crumbled bacon and scrambled eggs and cook for another 2 or 3 minutes. Salt and pepper to taste.

Tips:

I fry the bacon and scramble the eggs first, while the meat and onions are being saute'd. You can add more or less meat according to your own taste, and use a combination of meats if you like. Just clean out the 'fridge if you want to. Occasionally, I'll also generously sprinkle Pampered Chef Asian seasoning when I add the carrots and cabbage. My family loves this original recipe fried rice!



David Tinney is a BBQ and ethnic food enthusiast. His travels have taken him to Southeast Asia and Eastern Europe. Sign up for David's free recipe and tips newsletter at www.DavesBBQList.com.