



**RECIPE NAME:** Fried Rice with Eggs

**FROM THE KITCHEN OF:** Malia Xiong '18

### INGREDIENTS:

5 c cooked rice, cold  
6 eggs + 3 T butter  
4 T butter  
2 T garlic, minced  
1 T ginger, minced  
1 c onion, diced  
2 t salt  
1 (12 oz) package smoked  
sausage (Hillshire Farm brand),  
diced  
2 c carrots, diced (fresh or  
frozen)  
1 c green peas, frozen  
2/3 c oyster sauce  
1/3 c soy sauce  
1 c green onion, chopped  
1 cucumber, sliced (opt)

### INSTRUCTIONS:

Cook rice about 4 hours ahead of time to allow it to chill in the fridge. Using hot or warm rice will make the fried rice mushy and clumpy. Beat eggs (add a little salt/seasoning) and cook on a big frying pan/wok with butter. Cook scrambled or omelet style. Just make sure to cut cooked eggs into small chunks. Set aside for later. Use the same cooking pan to cook your fried rice. On medium heat, saute garlic and ginger in butter until golden. Add onions and cook until translucent. Next, throw in your diced sausage and cook until slightly crispy. Add in your peas and carrots, cook for about 1 min to heat up the veggies. Add in the sauces and stir until everything is coated. Add in chilled rice. Adjust seasoning as needed, the rice can absorb some of the flavors as you cook. Cook the rice until it is soft enough to eat. Add eggs and stir until it heats up. Turn off stove, then garnish with the green onions and cucumbers.

