

Maine Arts Camp

International Cooking Days 1 & 2

Recipe Name: Fried Rice with Pork

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 4 entrée

Yield:

| Quantity | Unit | Ingredient Name | Prep Notes |
|----------|--------|--------------------------|------------|
| 12 | ounces | boneless | Pork loin |
| 5 | slices | bacon | |
| 2 | each | eggs | beaten |
| 1 | cup | Fresh mushrooms | |
| ½ | cup | Thin sliced green onions | |
| 3 | cups | Cook rice | CHILLED |
| ¼ | cup | Soy sauce | |
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Procedure:

1. Partially freeze pork. Thinly slice across the grain into bite-sized strips; set aside.
2. In a large skillet or wok cook bacon until crisp. Drain bacon, reserving 3 tablespoons drippings; crumble bacon on paper toweling.
3. Cook eggs in 1 tablespoon hot drippings for 2 minutes or until set; remove and set aside.
4. Add 1 tablespoon drippings to skillet. Stir-fry half of the pork till browned; remove. Stir-fry remaining pork; remove. Add the remaining drippings to skillet; stir-fry mushrooms and onion 1 minutes or until tender. Stir in bacon, egg, pork and rice; cook 2 minutes, stirring gently. Pour soy sauce over pork-rice mixture; cook 3 minutes more or until heated through.