

If you know Uncle Roger, you know that he is a good judge on fried rice, he even judged Gordon Ramsay. Some may say that Uncle Roger's fried rice recipe is perfect. However, this is But Better and nobody is safe, not even you Uncle Roger (kisses from papa), so I know we can make it better!

Making Uncle Roger's Fried Rice at Home | But Better



SUPPLIES NEEDED:

Rice Cooker

Spider

INGREDIENTS:

Rice Ingredients:

- 2 Cups Medium Grain Rice
- 2 Cups Filtered Water

Fried Rice Sauce:

- Galangal, finely grated
- 1 tsp Sesame Oil
- 1 Tbsp Malaysian Sambal
- 3 Cloves Garlic, finely chopped
- 1 Tbsp Sweet Soy Sauce
- 1.5 Tbsp Double Aged Soy Sauce

Fried Shallot Ingredients:

- 3 Shallots, finely sliced

- Vegetable Oil

Fried Rice Ingredients:

- 3.5 Tbsp Smoked Duck Fat
- 4 Cloves Garlic, thinly sliced
- 2 Shallots, finely diced
- 2 Red Fresno Chiles, finely diced
- 2 Green Onions, finely sliced
- 3 Large Eggs
- Salt
- 3–3.5 Cups Cold Cooked Rice
- 2 tsp Ground White Pepper
- 2 tsp MSG
- Fried Rice Sauce

INSTRUCTIONS:

Method:

1. Before cooking the rice, wash thoroughly 2x.
2. Place into a rice cooker and add equal parts of water. Add cooked rice to the lined baking sheet, cover, and refrigerate at least overnight.
3. For fried rice sauce, combine all ingredients into a small bowl and whisk together.
4. Finely slice the shallots and place in a cold wok filled with vegetable oil. Cook over medium-high heat. Stir with chopsticks until shallots are golden brown then remove and drain on paper towels. Season with salt.
5. Heat an oiled wok over medium-high until smoking. Swirl oil around and remove oil.
6. Heat duck fat over medium-high heat. Once dissolved, add in garlic and toast.
7. Add diced shallots, diced red chiles, and finely sliced green onions. Stir fry over medium heat for 2–3 minutes.
8. Add in beaten eggs along with salt. Cook for a couple seconds then stir fry together until eggs are cooked.
9. Add already cooked cold rice stir frying for 2–3 minutes.
10. Mix in ground white pepper, MSG and toss together.
11. Turn off the heat and add in the fried rice sauce. Mix until evenly distributed.
12. Plate and top with fried shallots, and sliced green onions.