

Annette Chan
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Fried Rice

About 3 cups cooked rice (steamed, made with 1/2 long grain rice
and 1/2 California Calrose Rice)
About 1/2 can of Spam, chopped *← or ham*
About 5 eggs
About 1/2 cup frozen peas
About 3 tablespoons light soy sauce
About 3 tablespoons oyster sauce
About 5 dashes salt
About 4 tablespoons vegetable oil

Beat eggs and salt together in a bowl. Heat about 2 tablespoons vegetable oil in a wok. Pour egg and salt mixture into the wok and scramble the eggs until the eggs almost done. Remove eggs from wok. Add about 2 tablespoons vegetable oil to the wok. Add Spam and stir-fry for about 30 seconds. Add rice, soy sauce, and oyster sauce. Stir-fry until everything is mixed together and heated. Add green peas. Stir-fry until everything is mixed together and green peas heated through. Add eggs. Stir-fry about 15 seconds. Turn off heat. Stir-fry until eggs completely cooked.