

Fried Rice with Lemongrass Recipe

(Thai Recipes)

Ingredients: Serves 4-6

¼ cup (2 fl oz/60 ml) vegetable oil
2 eggs, lightly beaten
½ cup (2 oz/60 g) shelled, raw or cooked shrimp (king prawns), coarsely diced
1 frankfurter, coarsely chopped
2 Chinese sausages (gun Chiang), cut into thin rounds
4 cups (20 oz/625 g) cooked long grain jasmine rice
4 stalks lemongrass, white part only, peeled and very finely chopped
¼ cup (2 fl oz/60 ml) light soy sauce
1 teaspoon granulated (white) sugar
½ cup (½ oz/15 g) loosely packed fresh sweet Thai basil leaves, torn
1 lime, quartered

Method:

Heat oil in a wok or large, heavy frying pan over high heat. Add eggs and stir-fry until well-cooked and dry, about 30 seconds. Add raw shrimp if using, and both varieties of sausages, and stir-fry for 1 minute. Add rice and stir-fry until well mixed and heated through, about 2 minutes. Add lemongrass, soy sauce, sugar and the cooked shrimp if using. Stir to combine, and remove from heat. Sprinkle with basil and squeeze over fresh lime juice. Transfer to a platter and serve.

Hint: If desired, accompany this dish with shredded green mango, thinly sliced shallot, and sliced chilies.

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