Nyonya Fried Rice Recipe
(Fried Rice Recipe)

Ingredients: Serves 5

175 ml (6 fl oz) cooking oil
1 tablespoon light soy sauce
½ teaspoon salt
200 g (7 oz) small shrimps, shelled and de-veined
1 kg (2 lbs) cooked rice, fluffed and cooled (preferably cooked and left overnight)
2 grade A (60 g) eggs
Finely pounded paste:
8 red chilies, seeded
10 shallots, peeled
3 cloves garlic, peeled
1 tablespoon crushed dried shrimp paste (belachan)
45 g (1½ oz) dried shrimps, soaked in water for 5 minutes and drained
Garnish:
2 scallions, trimmed and chopped
2 red chilies, seeded and cut into thin strips
2 tablespoons crisp-fried shallots
Omelet, made from 2 grade A (60 g) beaten eggs, cut into thin strips

Method:
Heat 150 ml (5 fl oz) cooking oil and sauté finely pounded paste. Season with soy sauce and salt. Add the shrimps and fry until they change color. Add the cooked rice and mix well. Push rice to the sides of the wok. Heat the remaining oil in the center of wok, scramble the eggs and then mix thoroughly with the rice. Garnish with scallions, chilies, crisp-fried shallots and omelet. Serve hot.
Note: Using a non-stick pan will prevent rice from sticking to the pan. If you do, use 100 ml (3½ fl oz) oil for sautéing the paste.

[asian_free_recipes_download][/asian_free_recipes_download]