

SIMPLE GINGER AND GREEN ONION FRIED RICE

(The Steamy Kitchen Cookbook)

4 cups leftover, previously chilled cooked rice
2 Tbsp. cooking oil
1/2 c. minced green onions
1 Tbsp. grated fresh ginger
1 tsp. Chinese rice wine (or dry sherry)
1 Tbsp. soy sauce
freshly ground pepper to taste

Gently separate the rice grains with a fork, taking care not to smush the delicate grains.

Set a wok or large saute pan over medium-high heat and add the oil. When the oil is just starting to get hot, add the green onions and ginger. Let cook until fragrant, about 30 seconds.

Turn the heat to high and immediately add the rice. Stir well to incorporate the green onion mixture throughout the rice. Spread the rice all around the wok surface area and let the rice heat up, untouched, until you hear the bottoms of the grains sizzle. Use the spatula to toss the rice, again spreading the rice out over the surface of the wok and let cook for 1 minute.

Add the wine, soy sauce and pepper and toss well. Repeat the tossing, spreading, and 1-minute frying until each and every grain of rice is heated through.

Serves 4-6.

www.thecooksnextdoor.com