

Fried Rice & Shrimp

Ingredients

- Long grain rice (1/2 bag)
- 2 small bags frozen shrimp (or chicken or turkey)
- Butter
- Long green garden onions, diced completely (including green portion)
- About 3 Tbsp vegetable oil
- About a dozen eggs
- Couple drops of water
- Soy sauce
- Fresh parsley
- Salt and pepper

Instructions

1. In one pan, boil water for long grain rice. Add rice to water and cook till just done. If you pinch rice and it is still a little hard, drain and rinse rice if desired. Put back on stove with lid on pan on high flame and shake like popcorn for a few minutes. Turn off - keep covered and let cool.
 2. In a 2nd pan, simmer frozen shrimp (or chicken or turkey) in butter with long green onions, diced completely - even use the green portion. When cooked, set aside.
 3. In a 3rd pan, heat about 3 Tbsp vegetable oil until very hot. Whip real fast and hard for a couple seconds - beat eggs with a couple drops of water in a bowl with a fork. Pour into hot oil and the egg will foam up and fry. Turn over. When cooked on both sides, place on a plate and cut into small squares. Cook 6 or 7 eggs, 1 at a time in this way, and cut on plate into small squares.
 4. In the 2nd pan which contains the meat, butter, and onions, add the cooked rice and reheat, pouring soy sauce on top and mixing well.
 5. Put the small egg squares on top of the mixture and mix.
 6. Place parsley on top and season with salt and pepper.
 7. Serve with more soy sauce.
- > Makes a lot - serves about 10.

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squeeze rice if want - I don't. Put back on stove
with lid on top on high flame & shake like
popcorn for few min. Turn off - keep
covered & let cool.

Covered & let cook.
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ing in butter & long green onion diced completely
even use the green portion when cooked. ^{about 3} add.
3rd pan have on hot fire with vegetable
hot & hard for couple seconds!

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oil hot. Whip real fast & hard for couple seconds!
Couple drops of water in a bowl with
a fork. Pour into hot oil and egg will
foam up and fry. Turn over. When
cooked on both sides place on plate &
cut in small squares. Cook up 6 or 7
eggs - but at a time in this way & cut on
plate in small squares.

In 2nd pan which contains meat butter
 onions - put the cooked rice & reheat
 pouring soy sauce on ^{top} mixing well.
 Put small squares of ~~pepper~~ on top of mixture & mix.
 Place parsley on top & salt & pepper.
 Serve with more soy sauce

ingrediento

ingredients
 $\frac{1}{2}$ bag rice to 2 small bags of shrimp & about
 a dozen eggs.
 long green garden onions & parsley
 makes alot - serves about 10.

