

Cantonese Fried Rice

- 2 cups coarsely chopped onions
 - 3 lbs salad oil
 - 4 eggs slightly beaten with salt & pepper
 - 1 lb. shelled fresh shrimp lobster or
canned shrimp
 - 2 cups cooked pork chicken Turkey.
 - 6 ~~tbl~~ ^{real dried} tsp. soya sauce
salt & pepper
 - 4 cups cold cooked rice
 - 1 lbs. chopped chive for garnish
- Brown onions in 1 lbs. fat, add
eggs and stir until slightly set - remove
and set aside
- Reheat pan with 2 Tbsp fat
and sauté shrimp and roast pork
Add soya sauce, salt pepper (browned
onions) Break in rice - when thoroughly
heated add eggs and stir again. Taste
may need more salt & soya sauce.