

Island Fav for Breakfast

Mai's Fried Rice



Ready in **30 minutes**

Serves **4-6**

Ingredients

- 1 lb. of bacon
- 1 sweet onion, chopped
- 3 cloves of garlic minced
- 3 large eggs
- 3 cups of cooked short grain rice
- 2-3 Tbsp of shoyu (soy sauce)
- 4 Tbsp of oyster flavored sauce
- ¼ -½ cup green onions, chopped

Preparation

1. Cook 3 cups of short grain rice, let it cool completely
2. Cut bacon into even pieces and saute in a large pan until a little crispy.
3. Remove the bacon from the pan, and drain on a paper towel. Leave about 3 Tbsp of bacon grease in the pan.
4. On medium heat, saute onions until translucent, about 3-5 minutes. Ad
5. Add eggs one at a time and slowly scramble them.
6. Add rice to pan. Add shoyu and oyster sauce. Break up the rice with a rice paddle by mixing all the ingredients until all the big chunks of rice are gone.
7. Add the green onions, stir and serve in a beautiful bowl.

Tips

You can make the rice a day in advance. This can be eaten for breakfast, lunch or dinner. If you don't have green onions, you can use chopped cilantro.

Spiritual Message from this recipe

Most of my mainland guests are surprised when I serve rice for breakfast; they've never eaten rice for breakfast. The guidance for you is to try new things, think outside of the box. Billions of people eat rice for breakfast every day. Trying something new helps you grow and expand, and that's why we are here.