

RECIPES FROM FISHCAMP

"Island Style Bacon Fried Rice"

– Chef J Knepper –

THE RICE: Cook rice 1-day ahead of time. Rice must be dry for this dish to absorb liquids and fry nicely. Wash 3-cups of rice 2-3 times. In rice pot with washed rice, add in 1-cup of chicken bouillon broth and butter along with water. Cook rice and place in refer overnight. HINT: Whenever we make rice at the Fishcamp we always make plenty of extra rice for dinner so we can make Bacon Fried Rice for breakfast.

THE SAUCE: The next day, in a large skillet, on medium heat cook the bacon until 1/2 way browned. Add the Sweet Onion and cook until translucent. Add black pepper. Add the Yoshida Sauce and stir. Let simmer for a couple minutes and meld.

THE FRY: In the large skillet, add in the dry rice and mix into the sauce. It's fine if all the rice is not covered in sauce. Turn heat to Medium High and pat the rice flat into the skillet and "let it fry baby". This process takes 10-20 minutes. Turn the rice in the skillet every 2-minutes. We want the rice to be crisp and brown, but not burnt. Keep browning the rice in the sauce until it looks ready to serve, about 10-15 mins. Do not rush this process and enjoy the wonderful island smells.

THE SERVE: When the fried rice looks brown and crispy, place in serving bowl and add the chopped scallions on top.

3 cup — White Rice (Mahatma brand or your favorite)

2 oz. — Butter

1 cup — Chicken Broth (liquid or 2 cubes)

4 slices — Applewood Smoked Thick Bacon (1/2 cuts)

1 1/2 cups — Yoshida Teriyaki Sauce

1 bundle — Green Onion (cut to 1/4 pieces)

1 medium — Sweet Onion (cut to 1/4 pieces)

1/4 tbsp. — Black Pepper (coarse)