

FRIED RICE

<https://lustron.home.blog/2021/03/04/fried-rice/>

WHAT YOU NEED

- 1/2 lb Sliced Steak/Venison
- 1/4 Cup Diced Bacon
- Sliced/Diced Veggies
- 1 Cup Stock
- 1 Clove Minced Garlic
- 1/2 Tbsp Ginger paste
- 1 Tbsp Soy Sauce
- 1 Tbsp Worcestershire Sauce
- 1/2 tsp Sesame Oil
- 1/2 tsp Fish Sauce
- 6 Cups Cooked Rice
- Large Wok

- Oil/Bacon Fat, As Needed

DIRECTIONS

- Begin by heating the wok over medium high heat. Once it's hot, add your steak and bacon. Once your meats are both browned, add your veggies, and stir fry until your meat begins getting a nice maillard crust on it, add about 1/2 Tbsp of oil at a time if needed it during this time. Then add the stock and remaining seasoning until stock comes to a boil.
- Once the stock is boiling, add your cooked rice. Make sure the rice is fully broken up and everything is coated. Cook rice for 2-3 minutes, then serve.