

Hot Stove SOCIETY

Tanaka Family
Fried Rice

With Chef Eric Tanaka

Instagram: @hotstovesociety

Tanaka Family Fried Rice

Feeds 2-4 hungry adults.

Food:

High heat oil (peanut, canola, or vegetable oil)
4 strips, thick-cut bacon. Cut into bite sized pieces

½ yellow onion, small diced
4 cups cooked new crop short grain rice
4 tablespoons Heinz ketchup
1 tablespoon sesame oil
1 tsp black pepper
4 tablespoons chopped scallion
2 eggs (optional)

Equipment:

1 knife
1 cutting board
1 large nonstick pan
1 rubber spatula
1 wooden spoon

Method:

- Heat your pan to medium and add bacon. Cook 5-10 minutes until slightly browned.
- Add chopped onions and cook 3 more minutes.
- Add rice and separate grains with a wooden spoon.
- When the grains are evenly fried, add ketchup, sesame oil and black pepper.
- Continue frying until you have a crispy bottom.
- Garnish with scallions and serve while hot.
- Optional: Top with fried egg