

KAZUKO'S FRIED RICE

CALROSE MED.GRAIN -RINSE RICE THROUGHLY BEFOE COOKING (WATER SHOULD NOT BE CLOUDY)
RICE-COOK 4-5 CUPS
(EASILY FEED 5-6 PEOPLE)

SOY SAUCE- (I LIKE KIKKOMAN SOYSAUCE)

SALT & PEPPER (GARLIC OPTIONAL)

1 LB. BACON FRIED AND CUT UP IN TO SM.PCS.

1 GREEN, YELLOW, OR RED PEPPER DICED (APPROX.1/3 CUP) I MIX OR USE WHAT I HAVE.

1 YELLOW OR WHITE ONION (APPROX. ½ CUP)

DICED COOKED MUSHROOMS (APPROX. ¼ CUP)

2 EGGS FRIED AND DICED UP.

USE 1-2 TB. OF BACON GREASE TO COAT PAN-ADD HALF OF RICE AND CHOP RICE TO BREAK IT UP, ADD SALT PEPPER & (GARLIC POWDER -OPTIONAL).

AFTER RICE IS BROKEN UP SPRINKLE SOYSAUCE AND CONTINUE CHOP INTO RICE (GOOD FOR SOY SAUCE TO COOK INTO RICE).

ADD HALF OF BACON, NEXT CONT. TO ADD HALF OF ALL INGREDIENTS- EGGS LAST AFTER REMOVING FROM HEAT.

ENJOY!