

SHRIMP FRIED RICE

Ingredients:

1. 2 mugs basmati rice
2. 1 lb. large shrimps
3. 1 lb. small shrimps
4. 1 red bell pepper (capsicum) cut into 1"x 1" pieces.
5. 1 green bell pepper (capsicum) cut into 1"x 1" pieces.
6. 1 cup baby cob of corn. (cut in small pieces)
7. 1 cup water chestnut (sliced)
8. Half a pound of cremini mushrooms (cut into large pices)
9. 1/2 a cup of canola oil
10. 1/2 a cup of light soya sauce.
11. 1 table spoon of dark sesame oil.
12. Sea Salt
13. Ground black peppers

Method:

Take 2 mugs of rice in a pot and wash with warm water 3 times. Take out as much starch as possible. Then add 4 mugs of cold water in the pot and cook it on high heat. Add quarter cup of canola oil, 1 tea spoon of sea salt and a quarter cup of light soya sauce. Let the rice boil in water and when the water reduces to the level of rice you will see bubbles. At this time reduce the heat to 1 on the stove, cover the pot and cook it for 10 minutes. The rice will be done.

Side by side as the rice is cooking take a wok and put quarter cup of canola oil in it. Set the temperature on high. Let the oil heat up and put large and small shrimps in the wok. Now add part of a quarter cup of light soya sauce, one table spoon of dark sesame oil, half tea spoon of sea salt and half tea spoon of ground black pepper. Stir well and let them heat till they turn red. This will take approximately 1 to 2 minutes. Cover the wok and steam for 1 minute. Then remove the cover. Add red and green bell peppers, mushrooms, baby cob of corn, chestnuts and remaining soya sauce. Stir well and cover the wok. Steam cook for 4-5 minutes. At this time the shrimps and vegetables will be cooked. All vegetables should be nice and crunchy.

At this point the rice, shrimps and vegetables are cooked and ready. Mix well, the rice, shrimps and vegetables in a big bowl. Serve yourself with plate full of shrimp fried rice and ENJOY.

SIMPLE AND DELICIOUS.