

Yummy Stir Fried Rice Deluxe

Serves 2-4



- 10 Oz. cooked white rice
- 2 tbsp vegetable oil
- 3 eggs, beaten
- 6 strips bacon, finely chopped
- 6 stems scallions (young green onions)
Chopped on the bias (diagonal) for more surface
- OPTIONAL: add shrimp and, or meat/chicken leftovers; pineapple
- 4 tbsp green peas, frozen and thawed
- Soy Sauce or Tamari
- White pepper + Salt to taste (optional)
- 2 tbsp taste-neutral vegetable oil, divided

Cook the rice, or, if you are using leftover rice (much better), warm up a bit in the microwave.
Pre-warm the teppanyaki on 5. When reached (orange light off) set to 7 or 8 (varies by model).

First render the bacon bits until crispy and push into the outer warming area where it is almost cold. Dab up the excess bacon fat with a paper towel; utilize tongs to hold the paper to prevent burns. Keep a bit of the fat to continue cooking the eggs, or add a little oil.

Now add the beaten eggs to the cooking center. When starting to set, tear eggs apart into small bite-size pieces and fry until just about taking on color. Push eggs into the outer warming area with the bacon. Be careful not to overcook your eggs or they might become dense and rubbery. Scrape any remains off with a non-scratch, straight-edge spatula. If you want to add fresh shrimp or meat, cook it now and push into the warming area.

Set temperature to 8, spread the oil evenly and add the rice. When starting to brown, gently turn rice with spatulas and break larger lumps up into small pieces. Add peas, the scallions and half of the bacon bits (optional: cooked shrimp, and/or cooked meat, pineapple, bell pepper).

Gently stir fry until ingredients are well mixed and nicely warmed through. Season with a little soy sauce/tamari, a dash of dry Sherry and white pepper; turn rice one more time and serve. **Switch the Cook-N-Dine teppan grill off.** Sprinkle with remaining bacon bits.

TIP:

Experiment with different types of rice and find out which you like best. We opted for Basmati. To make your fried rice even more colorful, you can add diced small red capsicum (bell pepper) without dramatically changing the flavor profile. For a taste twist add diced fresh or thawed, padded dry pineapple chunks.

Recipe inspired in part by Hideo Dekura, from his book "Teppanyaki Barbecue"

