

Favorite Chinese Fried Rice

<http://userealbutter.com/2011/04/14/favorite-chinese-fried-rice-recipe/>

4 cups uncooked short-grained rice, white or brown
1 lb. pork, medium dice (I use pork loin)
4 tbsps soy sauce (or more)
3 tbsps sesame oil
2 tbsps cornstarch
vegetable oil (not olive)
6 eggs, beaten
2 onions, diced
1 cup preserved mustard greens, julienned

Steam the rice in a rice cooker or on stove top until fluffy and sticky. In a medium bowl, combine the pork, soy sauce, sesame oil, and cornstarch until the pork is evenly coated. Set aside. In a large sauté pan (I use my stock pot when making this much fried rice otherwise the rice goes jumping out of the pan when I stir-fry it), heat a tablespoon of vegetable oil over medium high heat. When the oil is hot, pour in the beaten eggs and scramble until cooked through. Remove from pan and set aside. In the same pan, add two tablespoons of vegetable oil over high heat. When the oil is hot, sauté the onions until translucent. Add the mustard greens and the pork. Stir-fry the pork until cooked through. Remove from pan and set aside. Heat two more tablespoons of oil in the pan over high heat. Place the cooked rice into the pan, breaking up clumps and stirring it around to avoid burning (but browning is good!). When the rice is mostly broken up and evenly fried, add the pork mixture and the eggs to the pan and stir-fry until heated through and mixed. Serves 8 (at least).