

## *Ying Liu's Soy Sauce Fried Rice for Ka Baird (15 December 2020)*



### **Ingredients Serve 6:**

Oil to cook the vegetables: 2 tablespoons  
Onions: half an onion - chopped  
Green peas: ¼ pound  
Corns: ¼ pound  
Salt: 1/2 teaspoon

Shrimps: 1 pound (*optional if allergic to seafood*)  
Salt: 1/2 teaspoon  
White pepper: 1/2 teaspoon  
Corn starch: 1/2 teaspoon

Oil to cook the rice: 2 teaspoons  
Eggs: 6 (*optional if vegan*)  
Ground fresh ginger paste: 2 teaspoons  
Leftover rice: a little less than 2 pounds of cooked  
Dark soy sauce: 4 teaspoons  
Green onions: a whole one

### **Steps:**

#### *Prepare the Rice*

1. *Ground ginger*
2. *Crack eggs*
3. *Mix eggs and ginger evenly with rice; set aside*

#### *Prepare the veggies*

4. *Heat 2 tablespoons of oil in a wok and dump in chopped onions, peas, and corns; stir fry; add salt to taste. Once it's cooked, set aside in a bowl*

#### *Prepare the shrimps*

5. *Mix corn starch, white pepper and salt with shrimps*
6. *Use the leftover oil from the veggies to cook the shrimps; don't overcook it!*

#### *Fry the rice - time to mix it all together!!!*

7. *Clean the wok*
8. *Heat the wok using new oil*
9. *Add rice and stir fry. Add dark soy sauce when eggs are almost cooked.*
10. *Add the veggies and shrimps; mix evenly in the wok. Then plate and enjoy!*