



Spicy pork with Curry satay fried rice

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 cups of day old **rice**
- 1 soup bowl of **shredded pork** (left overs from BBQ)
- 1 cup of shredded **lettuce**

- 2 stalks of **scallions** diced
- 4 **eggs**
- oil
- 1/2 t **white pepper**
- 1 Tbl **chili paste**
- 3/4 t **white pepper**
- 1 1/4 Tbls **oyster sauce**
- 1 Tbls **satay sauce**
- 1/2 t **salt**
- 1/4 t **msg** (optional)
- 1/2 t **Sesame oil**
- 1 Tbls **Curry powder**

- 1 Tbls **fried shallots** (optional) for presentation
- 1 slice of **lemon** or **lime** (optional) for the tangy taste

Instructions

My parents used to own an Americanize Chinese restaurant, while growing up I used to watch the cooks in the kitchen. I have always love to mix Eastern to Western dishes (I believe this is where fusion came from), well, I suppose being an X Detroiter there's a huge diversity amongst cultures, cuisines and spices. And there are many many old

generations of Italians, Polish, Greeks, Lebanese, Germans, which in years they have become more americanized or what people may say "Classic Meals". And after my parents sold the restaurant that's also where I ventured out to Bartending and waitressing at various places where I have also learned different cooking skills. I don't believe there is any right or wrong to cooking only to what suits the taste buds. Now that I live in Washington D.C. again many other ethnic groups different from Detroit, more to my horizon. I am a hairstylist, not an ordinary hairstylist but an artist and a very creative one, my passion is fashion and creativity! I love spices, colors, textures, lines....this all equates to my work. Day time, I am the crazy funky hairstylist and at night I am better known as Martha Stewart. As a person who lives alone I learned to be creative with what I have and saved food from the freezer for future uses. I mock the frozen meals from the grocery stores in my own fancy way. One of my hobbies besides being a SHOPOHOLIC, I adore going to gourmet or different ethnic grocery stores

Fried Rice is basically left overs from the night before, cold meats, rice and whatever veggies you want to toss in. I have always love shredded lettuce in my fried rice, it has the crunch and the color. This dish is something I messed around with one night. You can use any type of meats (pork was what I had), I have used deli hams and canned chicken too (I doused some soy during the initial frying to change the flavor), vegetables or just plain Jane rice and eggs.. All in all use whatever you like. I love eggs so I'm using 4.

1. I like to use non stick woks. First I fried the eggs in high heated oil (I like to get the white a little brown (so the white is a bit tastier) then break the yolk, add the **curry powder**, then scramble the rest. Take out of the bowl and set aside
2. Fry the meat, if you like add a bit of soy but since the BBQ pork has flavor in it I left it alone, then I added **chili paste**. Take out and leave in the bowl. If your pan is sticky, then take it out for a wash or the rice will keep sticking to the bottom.
3. Heat the oil and dump in the rice with the spoon or whatever utensil your using by loosening up the balls of rice so they are in single kernels. Add the remainder of the ingredients except for the cooked **meat, eggs and veggies**. I basically eyeball the **salt**, to each is own taste buds. Once the rice is to your satisfaction then add the **meat, eggs and veggies** turn off the heat and mix.
4. If you want you can add the chili paste and curry powder along with the rest of the ingredients to the rice. I was goofing around and want every morsel of food to have it's own taste so it can be scrumptious to the pallette. I also love a bit of tang to the rice so I squeeze a slice of lemon or lime.
Bon appetite!
