

Bacon + Shiso Fried Rice



ベーコンとしその焼き飯

Rice

Makes 2 servings

Adapted from きょうの料理 12年9月号

Ingredients

8 ounces cooked rice,
refrigerated for 2 days

2 strips of bacon, sliced thinly

10 shiso leaves, halved length-
wise, then sliced in thin strips

1 large egg

1/4 onion, chopped

1/2 tsp fresh ginger, minced

1 Tbsp. oil

1 tsp. sake

3/4 tsp. shoyu

Notes

Crack the egg in a small bowl and add a pinch of salt, pepper, a dash of sesame oil, and whisk well. Set aside.

Heat a wok or large pan over medium heat and add bacon. Fry until almost crispy and let cool on a paper towel-lined plate.

Clean the wok with a paper towel, heat the oil over medium heat, and coat the bottom and sides well. Turn down the heat to low and add the ginger and onion and cook until fragrant. Increase the heat to high and add the rice, breaking up clumps with the back of a wooden spoon and continue stirring until everything is incorporated. Add the bacon and toss to mix. Make a well at the center and pour the egg and scramble. Toss to combine.

Add the sake and shoyu, then salt and pepper to taste. Toss until combined. Turn off the heat, mix in the shiso leaves and serve.