

FRIED RICE WITH HAM & EGGS

CONNIE Mc/MOM

COOK THE RICE A DAY BEFORE YOU PLAN TO USE IT. THE RICE MUST BE COLD BEFORE IT IS FRIED. FOR VARIATION, COLD DICED BEEF, VEAL, TURKEY OR CHICKEN MAY BE SUBSTITUTED FOR HAM

4 TBSP OIL

2 ONIONS (GREEN)

2 TBSP SOY SAUCE

1/4 CUP DICED HAM

2 EGGS

3 CUPS COLD BOILED RICE

1/2 TEAS SUGAR

1/4 TEAS ACCENT

HEAT ONE TBSP OIL IN FRY PAN, BEAT THE EGGS LIGHTLY AND SCRAMBLE IN HOT OIL (DO NOT ADD MILK TO EGGS) REMOVE EGGS FROM PAN. CHOP ONIONS. HEAT 3 TBSP OIL OVER HIGH FLAME AND ADD ONIONS. MIX A FEW TIME AND ADD RICE & MIX THOROUGHLY. STIR IN SOY SAUCE, SUGAR & ACCENT. ADD HAM & SCRAMBLED EGGS. MAKES 4 SERVINGS