

Chinese Roast Pork Fried Rice

This is a great way to use up leftover roast pork. Again, old rice is best.

- 3-4 cups rice
- Approx. 1 cup small-diced (¼-inch pieces) Chinese roast pork
- 3 ¼-inch thick slices SPAM, small-diced (¼-inch cubes)
- ¼ cup onion, diced (I like to use Maui or ‘Ewa sweet onion, but any yellow or round onion is fine)
- 1-2 cloves garlic, minced (optional)
- 3-4 stalks green onion, finely diced
- Approx. 1 teaspoon of shoyu (soy sauce; this is *extremely* approximate—you just want a little bit of flavor added, it shouldn’t turn the rice brown, or just barely.)
- 1-2 eggs, beaten
- Garlic salt
- Pepper

Prepare rice by crushing in your hands to separate the grains as much as possible.

Heat a very deep frying pan—a wok (non-stick is totally fine) is best—over high heat. When hot, add the roast pork and fry ‘til it begins to get crispy edges and the fat starts to melt. Drain off excess grease. You want to leave a sufficient amount to fry the rest of the ingredients and prevent the rice from sticking — about two teaspoons. Depending how fatty your pork was to begin with, you may not even need to drain off any oil.

Add the SPAM and fry until it begins to turn brown and crispy. Add the garlic, if using, and round onion. Stir-fry until the onions turn translucent and garlic becomes fragrant.

Push the meat and onions aside to create a little well in the center of the wok and scramble the eggs there. Once they’re set, mix in with the rest of the ingredients. Season liberally with garlic salt and pepper.

Add the rice and shoyu. Mix together, using a wooden rice paddle (in a pinch, a plastic paddle will do, but I hate cooking with plastic utensils; my fried rice paddle is really the “spoon” half of a salad serving set) with a flat “slicing” and flipping motion. (Similar to how you would mix sushi rice.) Break up any stuck-together chunks of rice. Cook until the rice is heated all the way through. Add the green onions and mix in, seasoning again with garlic salt and pepper to your taste.