

# Maine Arts Camp

## International Cooking Days 1 & 2

**Recipe Name: Fried Rice with Pork**

**Chef: Charles Limoggio C.E.C.**

**Preparation Time:**

**Servings: 4 entrée**

**Yield:**

Quantity	Unit	Ingredient Name	Prep Notes
12	ounces	boneless	Pork loin
5	slices	bacon	
2	each	eggs	beaten
1	cup	Fresh mushrooms	
½	cup	Thin sliced green onions	
3	cups	Cook rice	CHILLED
¼	cup	Soy sauce	

**Procedure:**

1. Partially freeze pork. Thinly slice across the grain into bite-sized strips; set aside.
2. In a large skillet or wok cook bacon until crisp. Drain bacon, reserving 3 tablespoons drippings; crumble bacon on paper toweling.
3. Cook eggs in 1 tablespoon hot drippings for 2 minutes or until set; remove and set aside.
4. Add 1 tablespoon drippings to skillet. Stir-fry half of the pork till browned; remove. Stir-fry remaining pork; remove. Add the remaining drippings to skillet; stir-fry mushrooms and onion 1 minutes or until tender. Stir in bacon, egg, pork and rice; cook 2 minutes, stirring gently. Pour soy sauce over pork-rice mixture; cook 3 minutes more or until heated through.