

Fried Rice IV

Carrie Kubosiak

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 cup long grain rice
2 cups water
1 large onion, chopped
2 eggs
2 tablespoons margarine,
melted
1 package fried rice
seasoning
1 can (4 ounce) sliced
mushrooms
8 slices bacon, fried*

In a skillet, fry the rice in margarine until golden brown.

In a pan, place the rice and add two of water. Add the fried rice seasoning. Heat to boiling. Reduce the heat. Simmer about 15 minutes or until the liquid is absorbed and the rice is tender.

In a skillet, fry the bacon until crisp. Remove the bacon and set aside. Add the onion and mushrooms and fry until golden in the baking fat.

Push the onions and mushrooms to the side of the pan. Add one egg at a time and stir with a fork until done. Crumble the bacon into the skillet.

Add the skillet contents to the cooked rice and stir well.

Per Serving (excluding unknown items): 702 Calories; 58g Fat (74.4% calories from fat); 31g Protein; 14g Carbohydrate; 3g Dietary Fiber; 467mg Cholesterol; 1235mg Sodium. Exchanges: 3 1/2 Lean Meat; 2 1/2 Vegetable; 9 Fat.