

Poor Man's **Fried Rice**

by Ken Tada

Fried rice is a staple in any Asian family, but when you're a bachelor, working your first job, getting home late from coaching football, and making-do with a tiny stove in an apartment, your father's fried rice recipe tends to evolve. However, some things about that recipe never change. Takeo Tada's fried rice always starts with *Botan Brand U.S. No. 1 Extra Fancy Calrose Rice*. My dad was unyielding in his choice of rice. Certain things Asian you don't compromise. So, here goes...



PREPARATION

1 1/2 cups rice (*Wash and rinse 12 times and let sit for 15 minutes in 2 cups water*)

Bring rice and water to a soft boil, then reduce heat to low. Cover and simmer for 20 minutes, or until moisture is absorbed. Remove from heat and let stand covered for 10 minutes. Fluff and let sit in fridge overnight.

INGREDIENTS

3 strips Nueske's Applewood-Smoked bacon, diced
4 hefty squirts of *Heinz* Ketchup
3 green onions, sliced
1 egg
Salt & Pepper

DIRECTIONS

Get your favorite frying pan, put the heat on medium and toss in all the diced bacon. In my bachelor days, it was *Oscar Mayer* or something cheap. But there's nothing like *Nueske's* for smoked flavor. Fry bacon until it sizzles like a campfire. Lower the heat. Break the rice up with a spatula and toss it in the pan with the bacon. Add the ketchup and a beaten egg. Stir in the onions, and keep everything moving so the egg, onion and ketchup become friends. Add salt and pepper to taste. You know you're done when it's crusty, brown, greasy and tastes great!