
Fried Rice with Bacon and Mushrooms

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 6

3 tablespoons bacon drippings

1/2 cup green onions and tops

1 cup celery, diced

1 cup mushrooms, sliced

3 cups cooked rice, cooled

2 tablespoons soy sauce

1 egg, slightly beaten

1/2 pound bacon, fried and crumbled

In a saucepan, saute' the onions and celery in bacon drippings. Cook until tender. Add the mushrooms, rice and soy sauce. Cook for 10 minutes on low heat, stirring occasionally.

Stir in the beaten egg and cook only until the egg is done. Add the bacon and mix well. Serve the dish with extra soy sauce.

(A good accompaniment for Sweet and Sour Pork.)

Side Dishes

Per Serving (excluding unknown items): 419 Calories; 26g Fat (57.5% calories from fat); 16g Protein; 28g Carbohydrate; 1g Dietary Fiber; 74mg Cholesterol; 1014mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 4 Fat.