Shrimp Fried Rice II

Gourmet Eating in South Carolina - (1985)

2 pounds medium shrimp
1 medium onion, finely chopped
2 stalks celery, finely chopped
6 cups cooked rice
4 eggs, scrambled
2 cans bean sprouts, drained
1/2 pound bacon, fried
1/4 cup soy sauce
salt (to taste)
pepper (to taste)

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In a pot, boil the shrimp in the shell. Drain. Clean and devein the shrimp. Chop into pieces.

In a wok or skillet, saute' the shrimp, onion and celery in a small amount of bacon grease. Add the rice, eggs and bean sprouts.

Cut the bacon strips in half. Add to the shrimp and rice mixture.

Add the soy sauce. Let simmer on low heat for 10 to 15 minutes.

Add salt and pepper to taste.

(This dish is best when prepared in a wok.)

Per Serving (excluding unknown items): 4161 Calories; 150g Fat (33.5% calories from fat); 319g Protein; 352g Carbohydrate; 12g Dietary Fiber; 2421mg Cholesterol; 9469mg Sodium. Exchanges: 20 Grain(Starch); 38 1/2 Lean Meat; 6 Vegetable; 17 1/2 Fat.

Seafood

Dar Carrina Mutritional Analysis

Calories (kcal):	4161	Vitamin B6 (mg):	11.4mg
% Calories from Fat:	33.5%	Vitamin B12 (mcg):	15.6mcg
% Calories from Carbohydrates:	34.9%	Thiamin B1 (mg):	3.7mg
% Calories from Protein:	31.6%	Riboflavin B2 (mg):	1.8mg
Total Fat (g):	150g	Folacin (mcg):	963mcg
Saturated Fat (g):	48g	Niacin (mg): Caffeine (mg): Alcohol (kcal):	64mg
Monounsaturated Fat (g):	64g		0mg
Polyunsaturated Fat (g):	23g		0 0.0%
Cholesterol (mg):	2421mg	7. Daniel	11119/4

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Carbohydrate (g):	352g	Food Exchanges
Dietary Fiber (g): Protein (g): Sodium (mg):	12g 319g 9469mg	Grain (Starch): 20 Lean Meat: 38 1/2 Vegetable: 6 Fruit: 0 Non-Fat Milk: 0 Fat: 17 1/2 Other Carbohydrates: 0
Potassium (mg): Calcium (mg): Iron (mg):	4328mg 819mg 35mg 25mg	
Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	134mg 2761IU 785RE	

Nutrition Facts

Amount Per Serving			
Calories 4161	Calories from Fat: 1394		
	% Daily Values*		
Total Fat 150g	231%		
Saturated Fat 48g	241%		
Cholesterol 2421mg	807%		
Sodium 9469mg	395%		
Total Carbohydrates 352g	117%		
Dietary Fiber 12g Protein 319g	48%		
Vitamin A	55%		
Vitamin C	224%		
Calcium	82%		
Iron	192%		

^{*} Percent Daily Values are based on a 2000 calorie diet.