



Indonesian Fried Rice

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| ½ Cup peanut oil | 3 Cups hot chicken stock or bouillon |
| 1 Medium onion, chopped | 1½ T Molasses |
| 2 tsp Curry powder | 3 T Soy sauce |
| ½ tsp Turmeric | ½ C roasted peanuts, finely chd |
| ½ tsp Ground ginger | 1 C cooked chicken, cut in small pcs |
| ½ tsp Crushed red peppers | 2 Scallions, chopped |
| 1½ Cups long grain rice, uncooked | |
| ⅓ Cup cooked green peas | |

Heat oil in large pot. Add onion, curry powder, turmeric, ginger and red peppers; sauté for 5 minutes. Add rice and sauté another 5 minutes or until rice is golden and oil is absorbed. Add chicken stock or bouillon, cover and cook over low heat 15-20 minutes or until all liquid is absorbed and rice is tender. Stir in all other ingredients and mix well. Let stand, covered, for 5 minutes.

(Rice can be refrigerated at this point and reheated later in a covered casserole for 20 minutes in a preheated 400° oven.)

Laura Nolette