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# BACON CHAR SIU FRIED RICE

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*kinda inspired by*

## TRUST'S FAMOUS FRIED RICE

### INGREDIENTS

#### FRIED RICE

6 cups rice **COOKED**  
3 tbsp shallots **DICED**  
1 tbsp ginger **GRATED**  
2 tbsp garlic **MINCED**  
4 baby bok choy **JULIENNED**  
2 carrots **PEELED + DICED**  
3 cups shredded cabbage  
4 eggs **SCRAMBLED**  
1 tbsp canola oil

#### THE SAUCE

1 3/4 cups rice wine vinegar  
1 cup oyster sauce  
1 1/4 cup hoisin sauce  
3 tbsp sesame oil  
1/4 cup sriracha (optional)  
1/2 cup soy sauce

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### DIRECTIONS: FOR THE WHOLE THING

This recipe starts the night before. Yes, you could make fried rice using freshly cooked - but you don't want to. The texture isn't going to be right - you're going to find it too moist. Leftover rice is best 'cause it's dried it, and because it's dry, cooks way better when you combine it in your skillet with the rest of your ingredients. So, cook the rice before you build this recipe, and after it's done lay the rice out on a sheetpan, and set it in your fridge overnight. This is going to ensure it's dried out and nice and firm by the time you cook it.

Okay so now you're ready to make fried rice. Let's begin by making the sauce. Simply whisk all the ingredients together into a small bowl and set it aside for later. Next step: cook the sausages. In a large, flat-bottomed skillet cook the sausage whole, casings and all. Pull when cooked through and the temperature reads 150 degrees. Let cool. Scramble your eggs too right now.

Set your skillet to high heat and add all the canola oil and the rest of the ingredients (sans rice) into the pan. You want them to cook quickly, hence the high heat. Make sure to stir the ingredients; keep them moving in the pan constantly to ensure they don't brown. Cook for about 5 minutes.

To build your bowl: heat a large, non-stick frying pan to medium heat. Add the rice, sausages, eggs, and vegetable medley to the pan and give it a really good stir. Add the sauce and give it another stir - make sure the mixture is fully incorporated before serving. Enjoy.

# APRIL OX BOX

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## A NOTE FROM CHEF

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If you've been a subscriber for long enough, you know I love to find shortcuts and make cooking easy when I'm at home. With two young kids we're always moving and going through life at lightening speed - so when dinner rolls around I know I need something easy, quick, but still tasty.

So I turn to my tried-and-true shortcuts - my absolute favorite dinner hack/secret/whatever is the premade sticky rice from Costco. No need to waste your time making rice - the experts made it, froze it, and are offering it to you and you know it's going to taste exactly the same, so just buy it and make life a little easier. I treat this rice like a blank canvas - I let your creativity fly here. With this box, I'm pulling out the marinated beef tips, hard searing them in a pan for a few minutes, adding whatever frozen veggies you've got, and building the family rice bowls. Everyone likes it, doesn't take too much time, and it tastes great.

*B. Wise*

## WHAT'S IN THE BOX

**BACON CHAR SIU  
SAUSAGE**

**GINGER GARLIC  
SCALLION SAUSAGE**

**DRY-AGED GROUND BEEF**

**CAJUN BBQ WHOLE  
CHICKEN**

**SHOULDER STEAK**

**MARINATED SIRLOIN  
BEEF TIPS**