
Mom's Weekend Fried Rice with Lobster and Lup Cheong

Total time: 15 min Yield: 5 Servings

Ingredients

1/2 cup oyster sauce
1/4 cup soy sauce
1/2 Tbsp Sriracha hot sauce
1 Tbsp honey
1/8 cup water
1 Tbsp peanut oil (or vegetable oil)
2 tsp sesame oil
1 cup bacon (thinly sliced)
1 1/2 cup lup cheong (chopped thin)
2 Tbsp garlic cloves (minced)
1/2 cup sweet onion (finely diced)
2 tsp ground black pepper
1 1/2 cup lobster meat (par-cooked or use 21/25 soft sweet shrimp, peeled clean and medium diced)
6 cup jasmine rice (cooked and cooled)
5 eggs
1 cup green onion (thinly sliced)

Prep Time: 15 min Total Time: 15 min

Instructions

Prepare the chef's sauce by adding oyster and soy sauce, Sriracha hot sauce, honey, and water to a bowl. Mix well with a whisk and chill. Sauce is good for 4 to 5 days in chill. Heat a large Wok or large skillet on medium-high heat. Add in peanut oil and sesame oil. Once hot add bacon, Lup Cheong, and then render the oil. Continue stirring to cook evenly for 3 to 4 minutes. Add garlic and cook for 2 more minutes or until garlic becomes golden brown. Add sweet onions and black pepper. Next, add lobster (or shrimp) and cook for 2 to 3 minutes stirring to ensure it doesn't stick to the pan. Lastly, add rice and chef's sauce. Evenly mix to avoid burning or sticking. Once rice is thoroughly coated and mixed, serve on a plate and finish with a sunny side up egg and green onion to garnish.

Recipe brought to you by:

Chef Adam Tabura