

## Leftover Fried Rice

1 TSP	Minced Garlic
1 TBS	Minced fresh ginger
½ Cup	Sliced Mushrooms (fresh, canned, or dries (reconstituted))
½ Cup	Frozen Peas, slightly cooked and drained
2	Eggs, scrambled
1 Cup	Cooked Meat
2 Cups	Cooked Rice, Basmati is great
¼ Cup	Cooking Oil
¼ Cup	Oyster Sauce
2 TBS	Soy Sauce
1 TBS	White wine or water
¼ TSP	MSG (Optional)
¼ TSP	Ground Pepper

Mince garlic and ginger. Slice mushrooms. Cut meat into bit-size pieces. Cook peas and rice.

Mix the sauces, wine, MSG, and pepper in a small bowl.

Scramble the eggs in a little oil, chop coarsely, and remove from wok or frying pan.

Heat the pan to medium-high heat. Add 3 TBS of the oil, and sauté the garlic, ginger, and mushrooms for about a minute. Add the rice and toss in the oil to coat. Add the meat, eggs, and peas. Continue to stir-fry until everything is hot.

Blend in the sauce mixture. Garnish with green onions if available. Serves two.