

FRIED RICE WITH PEAS AND BEAN SPROUTS

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WHY THIS RECIPE WORKS:

We found that the best fried rice recipe began with cold, dry rice—leftover rice was best. Instead of gallons of soy sauce, we used flavorful oyster sauce that yielded well-seasoned but not soggy rice. For nongreasy fried rice recipe, we batch-cooked the vegetables in a mere 3 tablespoons of oil.

MAKES ABOUT 8 CUPS, SERVING 4 TO 6

INGREDIENTS

- 1/4** cup oyster sauce
- 1** tablespoon soy sauce
- 3** tablespoons peanut oil or vegetable oil
- 2** large eggs, beaten lightly
- 1** cup frozen peas (preferably baby peas), thawed
- 2** medium cloves garlic, minced (about 2 teaspoons)
- 6** cups cooked white rice (cold), large clumps broken up with fingers
- 1** cup bean sprouts (about 2 1/2 ounces)
- 5** medium scallions, sliced thin (about 1/2 cup)

INSTRUCTIONS

1. Combine oyster sauce and soy sauce in small bowl; set aside.
2. Heat 12-inch nonstick skillet over medium heat until hot, about 2 minutes; add 1 1/2 teaspoons oil and swirl to coat pan bottom. Add eggs and cook without stirring until they just begin to set, about 20 seconds, then scramble and break into small pieces with wooden spoon; continue to cook, stirring constantly, until eggs are cooked through but not browned, about 1 minute longer. Transfer eggs to small bowl and set aside.
3. Return skillet to burner, increase heat to high, and heat skillet until hot, about 2 minutes. Add remaining 2 1/2 tablespoons oil and swirl to coat pan bottom. Add peas and cook, stirring constantly, 30 seconds; stir in garlic and cook until fragrant, about 30 seconds. Add rice and oyster sauce mixture; cook, stirring constantly and breaking up rice clumps, until mixture is heated through, about 3 minutes. Add eggs, bean sprouts, and scallions; cook, stirring constantly, until heated through, about 1 minute. Serve immediately.