



BBQ Pork Fried Rice

<i>2 cups</i>	<i>Leftover BBQ Pork, diced or pulled, heated & kept warm</i>
<i>4 Tbsp</i>	<i>Canola Oil</i>
<i>1 Tbsp</i>	<i>Fresh Ginger, minced</i>
<i>¼ cup</i>	<i>Red Pepper, small diced</i>
<i>½ cup</i>	<i>Red Onion, diced</i>
<i>¼ cup</i>	<i>Green Cabbage or Nappa, finely sliced</i>
<i>¼ cup</i>	<i>Peas, frozen & thawed</i>
<i>¼ cup</i>	<i>Carrots, fine diced</i>
<i>¼ cup</i>	<i>Celery, Fine diced</i>
<i>1 Tbsp</i>	<i>Fresh Garlic, minced</i>
<i>5 cups</i>	<i>Rice, short grain, cooked</i>
<i>3 ea</i>	<i>Eggs, large, beaten</i>
<i>2 Tbsp</i>	<i>BBQ Drippings</i>
<i>¼ cup</i>	<i>Scallions, cut on a bias</i>

Heat the oil in a large wok over high heat. When the oil is hot but not smoking add the ginger peppers, onion, cabbage, peas, carrots, & celery; stir fry for three minutes. Next add the garlic and rice, rapidly stir so rice does not stick to sides of the wok. Next pour the eggs and the BBQ drippings over the rice mixture. Toss rapidly until eggs are cooked entirely. Add the warm leftover BBQ pork. Quickly toss to incorporate and heat. Plate and garnish with the scallions, serve.