

CHINESE CHICKEN FRIED RICE

1/2 c. butter

4-6 eggs, slightly beaten

1 to 1 1/2 c. leftover chicken, diced ham or shrimp

2 tsp. soy sauce

3 c. cooked rice

1/2 c. finely chopped green onions with tops

1/2 tsp. black pepper

16 oz. can bean sprouts, drained

4 oz. can mushrooms

In large skillet, melt butter. Add eggs and fry for a few minutes on both sides. Break up with fork while cooking. Add meat, rice, onion, sauce, pepper, bean sprouts and mushrooms. Heat until hot, stirring often. If it appears too dry, add more butter. Can also add can of sliced water chestnuts.