



[www.goinglocal-info.com](http://www.goinglocal-info.com)

## Kimchi Fried Rice

*After researching a number of kimchi fried rice recipes, Robert came up with his version which perfectly balances the spicy kimchi with rice packed with local pork, egg, garlic, and shiitake mushrooms.*

1 ½ - 2 cups cooked, cooled pork, ½ inch dice (leftover pork chops or tenderloin)  
1 tablespoon Shoyu (or soy sauce)  
2 cloves of garlic, minced  
¼ teaspoon finely ground black pepper  
1 tablespoon olive oil  
½ white onion, halved and cut into ¼ inch half moon slices  
3-5 green onions, white and green parts cut into ¼ inch diagonal slices  
½ pound shiitakes, stems removed and discarded, caps cut into ½ inch slices  
½ cup kimchi with liquid, chopped into small pieces, prefer homemade kimchi  
2 cups of cooked white sushi rice, cooled\*  
1 tablespoon sesame oil  
1 teaspoon olive oil  
1 egg

In a small bowl, toss the pork with the Shoyu and minced garlic. Season with black pepper.

Heat the olive oil in a deep skillet or wok.

Add the pork to the skillet/wok and cook, stirring constantly, for 5 minutes.

Add the white and green onions, shiitakes, kimchi, rice, and stir to blend all ingredients. Cook until the rice is heated through, stirring constantly to prevent the rice from burning.

Take the skillet/wok off the heat and drizzle the rice mixture with the sesame oil.

Whisk the egg in a small bowl.

Heat a small non-stick skillet over medium heat and add the teaspoon of olive oil.

Pour in the egg and cook until set on the bottom, flip over, and cook egg for another 30 seconds.

Place the cooked egg on a cutting board and cut into thin strips. Place the strips on top of the fried rice.

Serve immediately.

Serves 2 generously.

\*Note: It is very important that you use only sushi rice and that the rice be COMPLETELY cool for making this particular fried rice.

For more fall recipes and information about Indiana local food, visit [www.goinglocal-info.com](http://www.goinglocal-info.com).