

Spicy Fried Rice

Ingredients

1. 2 cups basmati rice
2. 1 white onion
3. 7 Thai red chillies
4. 1 tbsp Malacca dried shrimp paste
5. ¼ cup dried shrimps
6. 1 cup dried ikan bilis
7. 1 cup vegetable oil
8. Soy sauce
9. Sweet Sticky ABC soy sauce
10. Fish sauce

Method

1. Cook basmati rice one day ahead, cool and keep in fridge
2. Cover dried shrimp with one cup of boiling water and allow to soften for 30 mins
3. Drain the water from soaking shrimp and grind until small pieces set aside
4. Grind onion red chillies and shrimp paste until all the mixture is a smooth paste
5. In wok heat up vegetable oil on medium heat
6. Fry ikan bilis until golden brown set aside on paper towel to cool
7. Remove ¾ of oil from the pan
8. Put paste from step 4 into the remaining oil and allow to cook gently without burning until it is fragrant
9. Add shrimps from step 3 and gently cook for 4 minutes
10. Add chilled rice insure it is not clumped together (break it up)
11. Combine everything in wok together on higher heat
12. Add sauces to taste and combine again
13. Serve hot with sprinkling of ikan bilis (anchovies) on top