

## Buttermilk Biscuits

The buttermilk makes this traditional Southern specialty especially light and tender.

ings

- 3 Tbsps cooking oil
- 2 eggs, lightly beaten
- $\frac{1}{4}$  tsp salt
- $\frac{1}{4}$  tsp white pepper
- 3 cups cold, cooked long-grain rice, fluffed
- $\frac{3}{4}$  cup diced char siu
- $\frac{3}{4}$  cup frozen peas and carrots, thawed
- $\frac{1}{2}$  Tbsp soy sauce
- $\frac{1}{4}$  green onions, thinly sliced

Place a wok over high heat until hot. Add 2 tablespoons of the oil, swirling to coat the sides. Add the eggs, salt, and white pepper; cook until lightly scrambled. Use a spatula to move the eggs to the side. Add the remaining 1 tablespoon oil. Add the rice; stir for 2 minutes.

Add the char siu and peas and carrots; stir to mix well. Add the soy sauce and green onions; stir-fry for 1 minute.

VARIATIONS: After making fried rice for a while, you can cast recipes aside. Fried rice is really meant to be one of those do-it-yourself dishes, so whatever looks good in your pantry is a potential fried rice ingredient. I chose the particular ingredients for this dish with the goal in mind of creating a fried rice like those you get at Chinese restaurants. As you become more familiar with Chinese cuisine, take some chances and create your own fried rice dishes by using regional or seasonal ingredients. For instance, if you'd like fried rice with shrimp, it's a short order to fill: Before you add the eggs, quickly stir-fry some shrimp until they begin to curl and turn pink. Set them aside, proceed with the fried rice recipe, and return the shrimp to the wok for a quick heat-through before serving.

—Martin Yan, *Chinese Cooking for Dummies*