

Nasi goreng

SERVED AT EARL'S
RESTAURANT

1-1/2 cups long-grain rice
3 cups water
Dash salt
2 teaspoons olive oil
1 large onion, chopped
1 cup celery, chopped
5 cloves garlic, minced.

1/4 to 1/2 cup sweet soy sauce
2 large eggs
2 teaspoons chili garlic paste --
2 tablespoons mango chutney--
3 green onions, chopped
1/2 cup currants

Cook in advance 1-1/2 cups rice in 3 cups water with dash of salt. Refrigerate rice for use later in the day.

In large skillet or wok, heat olive oil and add onion and celery. Stir fry until onion is tender. Add garlic and sweet soy sauce and stir.

Beat eggs in a bowl. Make a well in centre of the vegetables and stir in the eggs. Continue stirring until the eggs cook into strands. Add cooked rice and stir well. To this mixture, add chili garlic paste and mango chutney. Add green onions to mixture. Add currants and mix well.