

SPANISH SAUSAGE GUAM FRIED RICE

INGREDIENTS

Set 1

8 cups or about 1.56 kilograms cooked, long-grain rice (from a scant 3 cups raw rice)

Set 2

1 medium onion, diced

6 cloves garlic, minced

¼ cup +/-2 tablespoons or 60 to 90 milliliters of fresh lard or your choice of oil

6 pieces chorizos Españoles or Spanish sausage, chopped

Set 3

2 cups or about 350 grams diced veggies like carrots and celery

¼ cup or 59 milliliters soy sauce

2 teaspoons or 3 grams garlic powder

1 teaspoon or 2 grams black pepper

6 eggs, scrambled (add a couple more if you like eggs)

¼ cup or 57 grams butter

Seasoning salt or regular salt to taste

Tools: medium frying pan, large pot, rubber spatula, slotted spoon, napkins, large plate, napkin, white vinegar

DIRECTIONS

Separate six chorizos. Spanish sausage might have some natural white mold on it. It's not going to hurt you; it's part of making sausage. Grab a napkin and dip in white vinegar then wipe each sausage.

Slice the Spanish sausage into your preferred size. I use a mixture of semi circles and quarter circles.

Once it's all sliced, place the sausage in a frying pan on medium heat to melt out some of the fat. Spread it out. Stir the chorizos every now and then. Cook till some oil has seeped out and the sausage is crisp and somewhat charred.

Spoon the chorizos onto a napkin lined plate.

Melt ¼ cup or about 60 milliliters of lard, or your choice of oil in a clean pan.

Sautee a mixture of 2 cups or about 350 grams of diced carrots and celery. Add 1 medium onion that's also been diced. Sautee until the vegetables are soft.

Add another two tablespoons or about 30 grams of lard. Melt it in.

Add 6 cloves of minced garlic. Sautee for a minute.

Add 8 cups or about 1.56 kilograms of cooked long-grain rice. It has to be long grain.

Add two teaspoons or 3 grams garlic powder, 1 teaspoon or 2 grams black pepper, and of course the sausage. Fold everything together.

Add $\frac{1}{4}$ cup or 59 milliliters of soy sauce and a half stick or 57 grams of butter. Continue to fold to thoroughly incorporate all the ingredients.

Add 6 scrambled eggs. Fold and chop the eggs into the rice to combine. Don't mix this too much or you'll make it clumpy.

Taste and add more of each seasoning as needed.

Recipe courtesy Paula Quinene of Paulaq.com