

Seafood Fried Rice

Makes 6 servings

February 2025

Lunar New Year

Seafood Topping Sauce:

¼ cup dried scallops
2 – 3 dried black mushrooms
4 oz medium-size shrimp, peeled and deveined
3-4 Chinese broccoli stems, each about 3 inches long
1 tablespoon cooking oil
½ cup crab meat (imitation crab meat may be substituted)
½ teaspoon salt
1 teaspoon soy sauce
1 tablespoon oyster-flavored sauce
1 cup chicken broth
1 tablespoon tapioca starch dissolved in 2 tablespoons water

1 tablespoon cooking oil
2 eggs, lightly beaten
3 cups cooked rice

1. Soak dried scallops and mushrooms separately in warm water to cover until softened (about 1 hour for the scallops, 30 minutes for the mushrooms). When the scallops are soft, remove them, saving the soaking liquid. Separate the strands of scallops by massaging them with your fingers. For the mushrooms, discard stems and chop caps into ¼-inch dice. Cut shrimp into ½-inch pieces.
2. Remove any tough, fibrous parts of the Chinese broccoli stems; slice into ¼-inch thick rounds. Blanch them in boiling water for 1 minute. Drain.
3. Place a wok or stir-fry pan over high heat until hot. Add 1 tablespoon oil, swirling to coat sides. Add shrimp and stir-fry until shrimp begin to turn pink, about 30 seconds. Add dried scallops, black mushrooms, broccoli stems and crab meat; stir to combine. Season with salt, soy sauce, and oyster-flavored sauce. Add chicken broth and reserved scallop soaking liquid. Bring to a simmer and add tapioca starch slurry, a bit at a time, until desired consistency is reached. Remove from wok and keep warm.
4. Place a clean wok or stir-fry pan over high heat until hot. Add oil, swirling to coat sides. Add eggs and scramble until eggs are mostly cooked. Add rice and stir to combine rice with eggs, using the back of the spatula to break up any lumps of rice. When rice is heated through, remove rice and place on a serving platter. Pour seafood sauce over rice to serve.