

Spam Fried Rice



Ingredients:

- 4 cups cooked rice (preferably day-old rice)
- 12 oz Spam, cubed
- 4 large eggs
- 1 medium onion, diced
- 4 cloves garlic, minced
- 2 tsp of grated ginger
- 2 cups mixed vegetables (e.g., peas, carrots)
- 2 tablespoons hoisin sauce
- 1 tablespoon soy sauce
- 1 tablespoon sesame oil
- Salt and pepper to taste
- Green onions (white part for saute)

Instructions:

1. Cook the Spam: Heat a large skillet or wok over medium-high heat. Add a tablespoon of oil and cook the Spam until golden brown, about 4-6 minutes. Set aside.
2. Saute the Vegetables: In the same pan, add another tablespoon of oil if needed. Cook the diced onion, minced garlic and ginger until the onion is translucent.
3. Scramble the Eggs: Crack the eggs into the empty side and scramble them until fully cooked.
Combine Rice and Ingredients: Add the cooked rice to the pan, breaking up any clumps. Stir-fry for about 4-6 minutes, ensuring the rice is well mixed with the vegetables and eggs.
4. Add Hoisin and Soy Sauces: Pour in the hoisin sauce and soy sauce. Stir-fry everything together until the sauces are evenly distributed and the rice is heated through.
5. Return Spam and Season: Add the cooked Spam back into the pan and stir-fry until combined. Season with salt and pepper to taste.
6. Serve: Garnish with green onions if desired. Serve hot.

Alternative Using Oyster Sauce:

If you prefer to use oyster sauce, you can substitute it for hoisin sauce in the recipe above. However, keep in mind that oyster sauce has a stronger umami flavor, so you might want to start with a smaller amount (about 1 tablespoon) and adjust to taste.

Notes:

- Day-Old Rice: Using day-old rice helps achieve a better texture in fried rice dishes.
- Adjust Sauces: Start with less sauce and adjust according to your taste preference.
- Cook in Batches: If making a large quantity, cook ingredients in batches to prevent overcrowding the pan.

Southern-Style Biscuits



Ingredients:

- All-purpose flour (2 cups)
- Baking powder (1-2 tablespoons)
- Sugar (1 teaspoon)
- Salt (1 teaspoon)
- Cold unsalted butter (5-8 tablespoons, diced or grated)
- Cold buttermilk or milk (about 3/4 cup)

Instructions:

1. Preheat the oven to 425° F.
2. Mix dry ingredients in a bowl.
3. Cut in cold butter until pea-sized bits form.
4. Stir in cold buttermilk until a shaggy dough forms-do not overwork.
5. Pat dough to 1-inch thick, fold and stack for layers, then roll to 1/2-2/3 inch thick.
6. Cut with a small biscuit cutter (about 1.5 inches for minis), press straight down.
7. Place biscuits close together on a baking sheet, brush with melted butter.
8. Bake for 12-15 minutes until golden brown.

Homemade Strawberry Jam



Ingredients:

- 2 pounds (about 900g) fresh strawberries, hulled and roughly chopped
 - 1¼ cups (250g) granulated sugar (adjust to taste)
 - 2 tablespoons (30ml) fresh lemon juice
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Instructions:

1. Prepare the Strawberries
 - Wash and hull the strawberries. Remove the green tops by cutting around the stem with a knife or using a straw for a quick hulling method.
 - Roughly chop the strawberries- they will be mashed during cooking, so uniformity is not necessary.
2. Combine Ingredients
 - Place the chopped strawberries, sugar, and lemon juice in a deep saucepan.
3. Cook the Jam
 - Stir well to coat the strawberries in sugar and let the mixture sit for about 10-15 minutes to allow the berries to release their juices.
4. Mash and Simmer
 - Mash the berries with a potato masher as they soften.
 - Simmer, stirring frequently, for about 30-45 minutes, or until the jam thickens and reaches 220° F (104° C) on a candy thermometer. This temperature is key for proper setting.
5. Serve
 - Serve: Split biscuits and fill with strawberry rhubarb jam. Enjoy!