



And the award for the oddest Asian Recipe name goes to?.

Ingredients:-

- 200g of Long grain Rice
- 1 Tbsp of Sesame Seeds
- 80g of Baby Spinach
- 40g of Bean Sprouts
- 2 Tbsp of Soy Sauce (Gluten free for us)
- 1 Tbsp of Rice Wine Vinegar
- 1 Tbsp of Brown Sugar
- 1 Tbsp of Gochujang Paste (Gluten free for us)
- 4 Tsp of Sesame Oil
- 4 Rashers of thick cut Streaky Smoked Bacon
- 1 Carrot, julienned
- 3 Cloves of Garlic, minced
- 1 thumb nail sized piece of Ginger, grated
- 4 Spring Onions, sliced
- 1 Handful of Wood Ear mushrooms, soaked overnight and sliced
- 2 Eggs
- Seaweed to garnish
- Oil to fry
- Salt & Pepper to season

Method:-

- (1) Boil the Rice with 1 Tbsp of Sesame Seeds.
- (2) Drain and set aside.
- (3) Pour boiling water over the Spinach and drain well.
- (4) Blanch the Bean Sprouts and set aside to drain.
- (5) Mix Soy Sauce, Rice Wine Vinegar, Brown Sugar, Gochujang Paste and Sesame Oil to make a sauce.
- (6) Grill the Bacon for 2 minutes on each side.
- (7) Brush with the sauce and return to the grill until golden and crispy.
- (8) Keep warm under the grill.
- (9) In a Wok or large frying pan heat a little Oil and a Tsp of Sesame Oil.
- (10) Fry the Carrots with a little Garlic and Ginger until tender.
- (11) Pop under the grill to keep warm with the Bacon.
- (12) Add a little more Oil and Sesame Oil and fry the Wood Ear Mushroom and half of the Spring Onions.
- (13) Add 1 Tbsp of Soy Sauce and shake to coat.
- (14) Remove and keep warm.
- (15) Fry the remaining Garlic and Ginger, then add the Spinach, turning to heat fully.
- (16) Add a pinch of Sesame Seeds, remaining Spring Onions, Bean Sprouts, seasoning with Salt & Pepper and keep warm.
- (17) Run boiling water through the Rice to heat and rinse out the starch.
- (18) Fry the Eggs until the white is cooked but the yoke is still runny.
- (18) Divide the Rice into 2 bowls and arrange the vegetables on top.
- (19) Top with the Eggs and Bacon.
- (20) Garnish with fried Seaweed, the remaining Gochujang Sauce and Sesame Seeds

This had the feel of a cross between an English breakfast and a Korean dish. Neither of which are in any way bad?.