

**CEREALS AND PASTA PRODUCTS No.E 007 02**  
**FILIPINO RICE**

**Yield** 100

**Portion** 3/4 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
250 cal	31 g	9 g	10 g	59 mg	458 mg	25 mg

**Ingredient**

ONIONS,FRESH,CHOPPED  
 OIL,SALAD  
 RICE,BROWN,LONG GRAIN,DRY  
 WATER  
 GARLIC POWDER  
 SALT  
 EGGS,WHOLE,FROZEN  
 PORK,COOKED,DICED  
 SOY SAUCE

**Weight**

2-1/2 lbs  
 8-1/2 lbs  
 23 lbs  
 <1/16th oz  
 1-2/3 oz  
 2 lbs  
 4 lbs  
 1 lbs

**Measure**

1 qts 3 cup  
 2 cup  
 1 gal 1-1/4 qts  
 2 gal 3 qts  
 <1/16th tsp  
 2-2/3 tbsp  
 3-3/4 cup  
 1-1/2 cup

**Issue**

2-3/4 lbs

**Method**

- 1 Saute onions in a steam jacketed kettle in salad oil until light yellow.
- 2 Add rice; stir until well coated.
- 3 Add water, garlic powder, and salt to rice mixture.
- 4 Bring to a boil; cover; simmer 20 to 25 minutes.
- 5 Pour beaten eggs on lightly greased griddle. Cook until done. DO NOT turn. Cut into strips; add an equal amount to rice mixture in each pan.
- 6 Add an equal amount of pork to rice in each pan. Mix lightly but thoroughly.
- 7 Bake 45 minutes in 350 F. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 8 Remove from oven; blend in 1/2 cup soy sauce per pan. CCP: Hold for service at 140 F. or higher.