



# COAST

FAMILY OWNED SINCE 1922



## Tallow Fried Rice

**Serves:** 4

**Prep Time:** 1 hour (rice takes about 1 hour to cook)

**Cook Time:** 5 minutes

This quick and flavorful Tallow Fried Rice delivers restaurant-style texture and rich umami flavor in just minutes. Made with Beef Tallow, garlic, shallots, jasmine rice, and savory seasonings, this high-heat wok recipe creates crispy, golden fried rice with incredible depth and aroma. Perfect for using day-old rice, it's an easy weeknight dish that highlights why traditional cooking fats still make all the difference.

## Ingredients

- 4 cloves garlic, minced
- 1 medium shallot, minced
- 3 sprigs green onion, sliced (tops and bottoms separated)
- 3 eggs, beaten
- 2 cups cooked jasmine rice (day-old rice works best)
- 1 Tbsp soy sauce or tamari
- 6 drops Maggi sauce (or 1 tsp powdered chicken bouillon)
- 1 tsp sambal chili paste
- 1 tsp toasted sesame oil
- 2½ Tbsp Beef Tallow (plus extra if needed)

## Directions

Start by adding ½ Tbsp Beef Tallow to a wok over high heat until smoking, then discard the tallow. Keep the wok over high heat the entire time—it's very important for proper fried rice texture.

Add the remaining 2 Tbsp Beef Tallow along with the garlic and shallots. Using a wok spatula or wooden spoon, move everything quickly to prevent burning. Cook until fragrant, about 20–30 seconds.

Next, add the beaten eggs and scramble into the garlic and shallot mixture. Add the rice, spreading it evenly and flat throughout the wok so it fries evenly. Continue moving the ingredients constantly to prevent scorching. If the rice looks dry, add a small amount of extra Beef Tallow.

Once the rice is fried, add the sesame oil, soy sauce, Maggi sauce (or bouillon), and green onion bottoms. Toss until everything is evenly distributed throughout the rice.

Transfer to bowls, garnish with the green onion tops, and serve hot!

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