

# SPICY RICE, PORK RASHER BITS AND SHRIMPS AND SHRIMPS



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Spicy rice with Funky Ouma (turmeric and ginger salt) and I added dried chilli flakes, fried pork rasher bits and shrimps. Delicious with an ice cold glass of Chenin Blanc.

Spicy rice:

- 1 onion, diced small
- 1 carrot, grated coarsely
- 1 stem of celery, chopped finely
- 1 cup of Basmati rice
- $\frac{1}{2}$  t turmeric
- 2 cups chicken stock
- 1 cup dry white wine
- good pinch of dried chilli flakes

2 cups of frozen cooked shrimps, put into colander and pour a kettle of boiling water over it in the sink.

300 g pork rashers, cut into small strips

Funky Ouma turmeric and ginger salt, optional (range of spices available from well known dried fruit and nut stores)

olive oil for shallow frying

First fry the pork bits in olive oil until brown, remove and

keeping aside. Keep the oil and fry the onion, carrot and celery in the same oil for 5 mins. Add the dry rice and turmeric and stir through so it's coated in the oil and fry for about 5 min.

Add the wine and let it cook away before adding the chicken stock and let it cook on high until nearly all the stock cooked away. By now the rice will be nearly done. Put the shrimps on top of the rice, turn the heat down and cover with a lid and allow to steam for a few minutes. The rice should be fluffy now. Add the pork bits on top, check the flavouring and add some Funky Ouma. Stir through and serve with a lemon wedge.

Photo and Recipe: Elsabie Templeton