

Asian Fried Rice Cakes

May 22nd, 2023

This recipe serves: 3

Prep Time: 00:30

Cook Time: 00:15

This is an easy recipe to use leftover White Rice that will compliment any Asian meat or vegetable dish. While I frequently use black sesame seeds for this recipe, white sesame seeds would work just as well. For best results in forming the Rice Cakes, use a "Slider" sized Hamburger Patty Press. Use pressure to press the rice into tightly-compacted cakes.

Ingredients:

6 Servings Jasmine Rice, cooked and refrigerated overnight

1/2 Teaspoon Garlic Powder

1/4 Teaspoon Ginger Powder

1 Teaspoon Soy Sauce

1 Teaspoon Sesame Seeds

Vegetable Oil

Directions:

In a large bowl, add the Rice, Garlic, Ginger, Soy Sauce, and Sesame Seeds.

Mix by hand until fully incorporated.

Scoop out a ball of the Rice mixture. Use a Slider Press or your hands to press the Rice firmly into a small Cake.

Each Cake should be 2.5 to 3 inches across and about 1/4 to 1/2 inch tall.

Press all of the remaining Rice mixture into Rice Cakes.

You should have about 10 to 12 finished Rice Cakes.

Set the Rice Cakes on a paper towel covered plate so that each Cake sits flat.

Refrigerate for 30 minutes to overnight.

Heat a large wok or frying pan over medium-high heat.

Add enough vegetable oil to cover the bottom of the pan with a puddle of Vegetable Oil.

Heat until the Oil begins to shimmer.

Add the Cakes to the Oil, ensuring not to crowd the pan.

Fry the Cakes for about 5 minutes, until the Rice on the bottom becomes a golden brown.

Carefully flip each Rice Cake and fry for another 5 minutes.

Remove the Rice Cakes from the pan and drain on a paper towel.

Serve warm, with your favorite Asian meat or vegetable recipe.