

[Skip to main content](#)

r/Cooking



Search in r/Cooking

[Log In](#)r/Cooking • 5 yr. ago
athornton436

Any way to make fried rice with fresh rice?

I forgot to cook my rice last night. Is fried rice out of the question now?



Archived post. New comments cannot be posted and votes cannot be cast.



24



26



Share



PhillyCreamCheese • Promoted



The sweetest holiday moments are best savored around deliciously creamy Philadelphia recipes.

creamcheese.com[Learn More](#)Sort by: **Best** ▾

BrainiacSyaf • 5y ago •

What my hotel used to practice when we were out of day old rice, we would usually take fresh cooked rice, lay it out flat under any direct fan, & it'll be good to go in an hour or so.



20



ErantyInt • 5y ago •

My favorite way to use fresh rice is to make [golden fried rice](#). Basically, you're dividing your yolks and whites - using the yolks to coat the warm rice, and then frying up the whites at the end for the scrambled content. I like to mix a spoonful of oil with the egg yolks before I toss them with the rice, makes for a better fry-up.



12



2 more replies



spankitopia • 5y ago •

[Skip to main content](#)

r/

[Log In](#)

10 ...

**sovetskaya** • 5y ago • Edited 5y ago •

yea why not. i do it all the time. i just did this morning. i always have fresh rice every morning (put rice in rice cooker in the evening before i sleep, set timer) and i had fried rice for breakfast.

4 ...

**bw2082** • 5y ago •

Top 1% Commenter

Nope perfectly fine. Mix your rice with 2 whole eggs till all rice grains are coated with egg and then fry your rice. When it's all golden, take it out and proceed with all your other ingredients.

4 ...

**blix797** • 5y ago • Edited 5y ago •

Top 1% Commenter

You dont have to use old cooked rice. Just use a little less water than normal and spread it out so it cools quickly.

14 ...

**denislemieux986** • 5y ago •

This. Ive always thought of fried rice as just sort of evolving from old rice. Meaning the rice sat there while everyone ate dinner/cooled off and naturally dried off a little bit. There's no special process to the rice, you just use instinct.

5 ...

**ranchoparksteve** • 5y ago •

Totally agree. The day ahead thing is just a way to have the refrigerator reduce the water content in the rice.

7 ...

1 more reply

**honey-dews** • 5y ago •

Found [this](#) video by Marion's kitchen! You can put it in the fridge for 30 mins (if you're in a hurry) instead of overnight

3 ...

**salvagestuff** • 5y ago •

[Skip to main content](#)

r/

[Log In](#)

chance to cool back down to room temperature.

↑ 4 ↓ ...



bobs_aspergers • 5y ago •

Put it on a cookie tray on the freezer for a while.

↑ 6 ↓ ...



MagicalDrop • 5y ago •

No way, just make it normally and fry it a little harder than you normally would, no big deal.

↑ 6 ↓ ...



mobyhead1 • 5y ago •

Have you got a steamer? I steam my rice. For fried rice, I steam long grain rice and water in a 1:1 ratio for 50 minutes. When it's done, the rice is ready to go into the wok, where I toss it with the rest of the ingredients for 5 minutes. The grains of rice will *not* turn into gooey mush.

↑ 2 ↓ ...



bobroberts1954 • 5y ago •

I spread mine out on the counter for a couple of hours, you just need to let the steam out and get cool.

↑ 2 ↓ ...



AhPeng • 5y ago •

One easy trick is to use Japanese kewpie mayonnaise on your freshly cooked rice. Then just cook as per normal. Comes out brilliany

↑ 2 ↓ ...



CarlJH • 5y ago •

Ive done it, it's not that big a deal. Yes, you can spread it out to let it dry a bit. Works just fine.

↑ 2 ↓ ...



HandsomeArrow • 5y ago •

You fry rice.

↑ 0 ↓ ...

Skip to main content

Log In

View more comments

 r/foodhacks • 4 mo. ago

How to keep rice fresh?

27 upvotes · 30 comments

 r/Cooking • 4 mo. ago

Fried rice make the egg first or add later?

27 upvotes · 51 comments

 r/Cooking • 2 yr. ago

Is 1 cup of rice really enough for 4 people as most recipes suggest?

61 upvotes · 148 comments

PROMOTED

...

[Skip to main content](#)[Log In](#)

r/Cooking • 7 mo. ago

Help how much rice for fried rice

8 comments



r/Cooking • 4 yr. ago

I have leftover rice in my fridge, can I fry it to use in a stir fry?

5 upvotes · 46 comments



r/Cooking • 1 yr. ago

Fried Rice Question

7 upvotes · 14 comments



r/chinesefood • 9 mo. ago

[Skip to main content](#)[Log In](#)

55 upvotes · 42 comments



r/recipes • 4 yr. ago

Delicious Egg Fried Rice in 15 Minutes! Great Way To Use Leftover Rice!

1.9K upvotes · 67 comments



PROMOTED



r/Cooking • 13 days ago

What do you do with the extra tomato paste?

407 upvotes · 605 comments



r/Cooking • 7 yr. ago

Drying rice for fried rice

29 upvotes · 27 comments



r/Cooking • 1 mo. ago

What to do with sweet potatoes that doesn't involve adding a bunch of sugar?

297 upvotes · 1K comments



r/Cooking • 14 days ago

Give me your secrets! How do I get a moist Turkey??

167 upvotes · 762 comments



r/Cooking • 5 yr. ago

[Skip to main content](#)[Log In](#)

r/Cooking • 2 yr. ago

I wanted to make fried rice today but I unfortunately forgot to cook rice a day ahead what could I do to the rice to simulate the chewiness of day old rice?

179 upvotes · 87 comments

r/nutrition • 10 mo. ago

Is eating cold rice healthier than freshly cooked rice?

18 upvotes · 33 comments

r/Cooking • 2 yr. ago

Fried rice secrets

302 upvotes · 227 comments

r/Cooking • 9 mo. ago

Anyone else tried using steamed rice for fried rice?

5 upvotes · 15 comments

r/Cooking • 12 days ago

Genuinely don't understand the recommendation of using cold/day old rice for fried rice.

11 comments

r/Cooking • 6 yr. ago

Does anyone else fry their rice before cooking it?

110 upvotes · 53 comments

r/Cooking • 5 yr. ago

Is day old rice required for fried rice?

6 upvotes · 12 comments

r/Cooking • 25 days ago

How do Chinese Restaurants make their egg fried rice so damn moist??? I feel like mine is so dry everytime I make it?

1.4K upvotes · 399 comments

r/Cooking • 4 days ago

Favorite non-tomato and non-cream based pasta sauces?

[Skip to main content](#)[Log In](#)

Making rice for fried rice same day, can I store it in the freezer until time to fry?

31 upvotes · 25 comments



r/Cooking • 2 days ago

When did you start cooking?

196 upvotes · 249 comments



r/Cooking • 6 yr. ago

Possible to make fried rice with fresh rice?

5 upvotes · 18 comments

Related discussions

Best Fried Rice Recipe

Best Rice for Fried Rice

Best Seasoning for Fried Rice

Best Egg Fried Rice Recipe

See more



TOP POSTS



Reddit

reReddit: Top posts of August 11, 2019



Reddit

reReddit: Top posts of August 2019



Reddit

reReddit: Top posts of 2019



Log In