



# Mushu's Happy Porridge

SIMPLE RECIPE

## What You Will Need

- 8 large eggs
- 4 slices of bacon
- 1 cup white rice
- 8 cups water
- 1 teaspoon fresh ginger
- 1 tablespoon butter

## Directions

- In a sauce pot, add eight cups water and bring to a boil.
- Once the water is boiling add in 1 cup white rice.
- Bring to a boil and reduce to medium then simmer 20 minutes.
- Do not stir frequently.
- Stir very little and softly.
- The last two minutes add the ginger.
- Once the rice is cooked and the mixture starts to look thick turn off the heat and whisk the rice.
- This breaks up the rice and thickens the porridge.



- Add butter to a skillet.
- Place skillet on a low heat. Melt butter.
- Crack the eggs and cook sunny side up.
- Meanwhile, cook the bacon in another skillet.
- Pour the porridge into a bowl.
- Top with the sunny side up eggs and bacon as the smile.

Easy to make recipes

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