Chinese Crispy Rice

½ cup long-grain rice washed and drained

salt to taste

oil for deep frying

 Cook rice 6 to 8 minutes in boiling salted water. Drain well and spread on clean towel. Allow to dry 30 minutes.

 Heat oil. Fry half the rice until light brown in color. Drain on paper toweling. Repeat with remaining rice

 Cool completely. Can be stored in air-tight container.