

Loco Moco

<http://thedomesticman.com/2011/08/23/loco-moco/>



*2 scoops white rice or cauliflower rice
2 precooked hamburger patties
4 eggs
2 cups beef broth or stock
1 tsp black pepper
2 tbsp potato starch or tapioca starch*

(makes 2 loco mocos)

Your first step is to make the brown gravy. Bring the broth/stock to a light boil, adding the black pepper, and let it simmer while you create your thickener. In a small bowl, add the potato starch and a little water, enough to make a milky-looking liquid. Slowly pour it into the broth, stirring as it thickens.

Once the gravy looks good, it's time to put it all together. Fry up your eggs, leaving the yolks a little gooey. Put one scoop of rice on a plate or in a bowl, add the hamburger, then the eggs, and cover it with a scoop or two of gravy. Repeat the process for the next loco moco, and you're good to go!