
Mexican Rice

Home Cookin - Junior League of Wichita Falls, TX - 197

Servings: 6

2 slices fat bacon, sliced

1 cup rice

1 cup diced onions

1/2 cup diced bell pepper (optional)

1 can (20 ounce) tomatoes

1 cup water

1 teaspoon garlic salt

1/2 teaspoon red pepper

1 teaspoon salt

1/2 cup cold water

In a heavy skillet, fry the bacon crisp. Crumble. Remove and reserve for topping.

Add the rice to the bacon fat. Fry until dry looking. Add the onions and bell pepper, if desired. Continue frying until the rice is golden brown. Add the tomatoes, water and seasonings.

Cover and let come to a boil. Reduce the heat and cook until the rice begins to fluff. Add 1/2 cup of cold water. Let come to a boil again. Turn off the heat. Do not overcook. Never stir rice when cooking.

Top with the bacon crumbles and serve.

Side Dishes

Per Serving (excluding unknown items): 128 Calories; trace Fat (2.2% calories from fat); 3g Protein; 28g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 703mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Vegetable; 0 Other Carbohydrates.