

# Spanish Rice

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

**Servings: 4**

*4 slices bacon  
1 cup onion, chopped  
1/4 cup green pepper,  
minced  
1 can (14.5 ounce) cream of  
tomato soup  
1 bay leaf  
4 whole clove  
1/2 cup water  
1/2 cup uncooked rice*

In a large skillet, cook the bacon until crisp.  
Remove from the skillet and break into bits.

Add the onion and pepper to the bacon drippings  
in the pan. Cook until soft.

Add the bacon and soup, bay leaf, cloves, water  
and rice. Cover. Cook slowly for 30 minutes,  
stirring occasionally. Remove the bay leaf and  
cloves.

Serve hot.

---

Per Serving (excluding unknown  
items): 75 Calories; 5g Fat (48.1%  
calories from fat); 3g Protein; 8g  
Carbohydrate; 3g Dietary Fiber;  
5mg Cholesterol; 119mg Sodium.  
Exchanges: 1/2 Grain(Starch); 1/2  
Lean Meat; 1/2 Vegetable; 1/2 Fat.