

## Clerestorial's Spanish Rice

Oven 350 degrees F.  
4-6 servings

Combine in ovenproof skillet or casserole:

2-3 slices of bacon, minced (I freeze mine first for easier chopping.)  
½ C. chopped onions  
½ C. chopped green bell peppers  
1 clove of garlic, minced (I like garlic so I use 3-4 cloves.)

Cook, stirring, over medium heat until the onions are golden – about 5 minutes.

Add:

1 C. long-grained white rice  
stir until well coated.

Add:

1 ¾ C. chicken stock  
1 C. chopped drained canned tomatoes (For an extra 'kick', you could use Ro-tel w/chilies)  
½ tsp. sweet or hot paprika  
¼ tsp ground black pepper

Bring to a boil. Stir once, cover and bake until the stock is absorbed and the rice is tender – about 25 minutes. Uncover and let stand for 5 minutes before serving.

Notes: Great with pork or chicken and I also like it in bean and rice burritos. Okay to leave in oven on warm setting for an additional hour or so and the dish will not dry out. When I double the recipe, I do not drain the tomatoes and just add a bit more chicken stock or water.