

Red Rice with Ham

Prep Time: 25 minutes
Total Time: 1 hour, 25 minutes
Servings: About 4

Ingredients

6 strips Sugardale Bacon
1/2 cup onion, chopped
4 green onions, minced with green tops
1 – 14.5 oz. can diced tomatoes
1 cup long grain rice, uncooked
3/4 cup chicken broth
1 cup Sugardale Smokehouse Classic Ham, diced (code 925)
Salt, Pepper, Tabasco® Sauce to season



Instructions

1. Preheat oven to 350°.
2. Heat heavy skillet over medium to medium-high heat. Add the bacon strips and cook until crisp.
3. Remove the bacon strips and drain on paper towels.
4. Cook onions and green onions in remaining bacon fat until tender.
5. Crumble the bacon and return to the skillet along with the tomatoes, rice, chicken broth, ham, salt, pepper, and Tabasco.
6. Reduce heat and cook for 10 minutes.
7. Transfer mixture to a buttered 1 1/2 quart casserole dish.
8. Bake at 350° for 45 minutes to 1 hour, until rice is cooked.

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