

Spanish Fried Rice

2 c. long-grain rice
6 slices bacon
1 can condensed beef broth
1 8 oz. can seasoned tomato sauce
¼ c. green pepper, chopped
¼ c. onions, chopped
1 clove garlic, minced
½ t. cumin seeds

Soak rice in 1 ½ c. hot water for ½ hour. Drain well, spread in a shallow pan and dry for about 1 hour. Cook bacon until crisp, crumble and set aside. Add rice to the bacon drippings and cook until rice is lightly browned. Add crumbled bacon, beef broth, tomato sauce, green pepper, onion, garlic, and cumin seeds. Cover, cook over low heat, stirring occasionally until rice is done and liquid is absorbed, about 30 minutes. Add extra water if needed. Makes 4 – 6 servings.