



Charleston Red Rice

Oscar · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

8

Description

This red rice recipe is yummy and easy to make

Ingredients

- - cooking spray - 6 cups boiling water - 2 cups uncooked long-grain white rice - 1 tablespoon salt - 6 slices bacon - 2 onions
- chopped - 1 (8 ounce) can tomato sauce - 1 (6 ounce) can tomato paste - 1 tablespoon white sugar - 2 teaspoons Worcestershire sauce - 1 dash hot pepper sauce

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease a 2-quart baking dish. Bring water
2. rice
3. and salt to a boil in a saucepan. Reduce heat to medium-low
4. cover
5. and simmer until the rice is tender and most of the liquid has been absorbed
6. 20 to 25 minutes. While rice is cooking
7. cook bacon in a large
8. deep skillet over medium-high heat until evenly browned
9. about 10 minutes. Reserve about 1 tablespoon of bacon drippings in the pan. Reduce heat to medium. Drain bacon on a plate lined with paper towels; crumble the bacon once cooled enough to handle. Cook and stir onions in the reserved bacon drippings until translucent
10. 5 to 8 minutes. Stir in crumbled bacon
11. tomato sauce
12. tomato paste
13. sugar
14. Worcestershire sauce
15. and hot sauce; bring the mixture to a simmer
16. reduce heat
17. and continue to simmer for 10 minutes. Spoon cooked rice into the prepared baking dish and stir the tomato-bacon mixture into the rice until evenly combined. Cover the dish and bake in the preheated oven for 45 minutes.