

SIDE DISH 1ST PLACE

Spanish Rice

6 tablespoons extra virgin olive oil
1 cup bacon, diced
1 green bell pepper, diced
1 Spanish onion, diced
2 cloves garlic, diced
½ cup green olives, chopped
4 cups tomato juice
4 cups chicken stock or bouillon
2 teaspoons salt
4 cups rice
1 cup frozen or canned peas
1 jar pimientos (8 ounces)
1 can (15.5 ounces) small white beans (also known as habichuelas blancas)



1. Heat a 14-inch-deep Dutch oven over wood coals or charcoal briquettes. Add the extra virgin olive oil.
2. When oil is hot, add the diced bacon and cook until translucent but not completely done.
3. Add green bell pepper, Spanish onion, garlic cloves, and green olives to bacon fat and olive oil. Sauté for two minutes, stirring frequently.
4. Add tomato juice, chicken stock, and salt. Stir to mix and bring liquid to a boil.
5. Cover the Dutch oven and remove some coals to bring liquid to a simmer. Simmer for about 20 minutes. Stir the mixture at 10 minutes.
6. Rice is done when all liquid is absorbed and rice is soft. If all the liquid is absorbed and rice is not soft, add additional liquid. When rice is done, add peas, pimientos, and beans. Stir and re-cover.

Let sit for about five minutes and serve.

Serves: 10-12