

SERVINGS: 6

PREPPING TIME: 20 MIN

COOKING TIME: 20 MIN

INGREDIENTS

8 slices of bacon
1 large onion,
chopped
2 150z cans whole
kernel corn,
drained
2 cups long-grain
rice
4 cups liquid
(combine liquid
from canned corn
& water)
2 teaspoons salt

DIRECTIONS

- 1. Fry bacon until crisp.
- 2. Drain and set bacon aside.
- 3. Sauté chopped onions in bacon grease.
- 4. When onion is transparent, add corn, rice, liquid, & salt.
- 5. Stir well, cover and cook over low heat for 20 minutes.
- 6. When ready to serve, garnish with crumbled bacon.