



CHARLESTON SHRIMP PILAU

- 1 Cup Diced Bacon
- 2 Tablespoons Chopped Onion
- 2 1/2 Cups Diced Tomatoes
- 1 Cup Uncooked Rice
- 1 Pound Shrimp, Cooked

DIRECTIONS

1. Fry bacon until crisp, remove and cook onion in bacon drippings.
2. Add tomatoes and rice; mix well, cover and heat to boiling.
3. Lower heat and simmer for 20 minutes.
4. Stir occasionally.
5. Set in a warm place for up to 20 minutes to allow rice to become fluffy.
6. Add shrimp and bacon, place in a casserole and bake in a 350 degree oven for 15 minutes.