

MEXICAN RICE

2 cups Jack Sprat Blue Rose Rice
1 No. 2 can Jack Sprat Tomatoes
1 large onion 8 bacon strips

$\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
Chili powder

Wash rice and dry thoroughly with a cloth. Fry bacon strips cut fine (but do not fry until crisp). Remove bacon from pan and brown the rice in the bacon fat, stirring constantly to prevent burning. When brown, add enough water to cover and let simmer on top of the stove until the rice swells up. Place alternate layers of rice, tomatoes (not the juice) and sliced onions in a greased baking dish, using just a dash of chili powder between each layer. Add salt and pepper to tomato juice and pour over the whole mixture. Sprinkle bacon on top. Cover and bake 40 minutes in a moderate oven. Will serve 10 to 12 people. Chili cheese made be used instead of chili powder, and plain cheese may also be used between the layers.

A *good* recipe suggests the use of *good* ingredients. If you use Jack Sprat Tomatoes and Jack Sprat Rice (the package), we think you'll be better satisfied with this recipe. Jack Sprat Tomatoes are carefully selected, *hand packed* tomatoes. They are almost whole, not crushed. Jack Sprat Rice is *extra fancy* Blue Rose—the choice, large, whole grains.

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