

Very forgiving - so amounts are as the cook wishes.

This is just a general outline.

### Ingredients:

- Bacon (12cm<sup>2</sup> pieces)
- left over veggies (diced)
- Rice (uncooked)
- Stock (I use chicken bouillon powder)
- Garlic (more than you need)

(rinse your rice folks)

### Steps: (in 1 deep <sup>sauce</sup> pan, like a tea utensil)

→ Cook Bacon till brown (will release a lot of oil)

→ Remove cooked bacon (keep oil in)

→ add garlic + black pepper + (chopped chili: if you want)

(Jalapenos suck) (Cook on low, don't let garlic burn)  
don't use them

→ add veggies → Sauté in bacon fat

→ add rice & bacon back in

→ Sauté raw rice. (yeah, it kinda works)  
for a few secs.

→ add enough stock (1.5x rice for me)

→ Bring to boil

→ Cover & simmer on med-low for 15 min.

→ DONE!