



# Noreen's Kitchen

## Smokey Bacon Rice Pilaf

### Ingredients

2 cups rice (Not instant)	2 tablespoons olive oil
1 cup orzo pasta	2 tablespoons butter
1 cup onion, diced	4 cups chicken stock
3 cloves garlic, minced	1 cup water
3 strips of bacon, cut into pieces	

### Step by Step Instructions

Melt butter and olive oil in a large saucepan over medium heat.

Add bacon and cook until it has begun to turn brown and slightly crisp.

Add onion and garlic to the pot and stir to coat, cooking until the onion begins to turn translucent.

Add rice and orzo and stir well to coat all of the grains in the oil and butter.

Continue to cook over medium heat, stirring constantly until the grains of rice and pasta have slightly browned and you can smell a slightly nutty aroma. Be careful not to over cook and burn the rice.

Add stock and water and stir well.

Cover and keep over medium heat and cook until most of the water is absorbed and there are little divots on the surface of the rice through which the water is bubbling.

Do not remove the lid during this cooking process.

Turn off heat and remove from burner. Allow to sit covered for 15 minutes to finish the absorption process.

Before serving, fluff the pilaf with a fork and taste for seasoning. I did not add any salt to this recipe because of the bacon and the stock and ours was perfect and did not need any additional salt for our taste.

You may choose to put 1/2 cup of chopped parsley into the rice right before serving for a fresh green addition to your dish.

**ENJOY!**