

The McCutchen House
S H R I M P P I L A U

INGREDIENTS

8 slices bacon, diced
2 cups onion, finely chopped
2 cups long-grain white rice
3 cups chicken stock
2 cups canned tomatoes, chopped and drained
2 tsp. Worcestershire sauce
1 tsp. ground mace
½ tsp. ground red pepper
2 tsp. salt
2 lbs. medium shrimp, peeled and deveined
2 Tbs. fresh parsley, finely chopped

(Serves 4 to 6 guests)

DIRECTIONS

In a four quart pot, fry the bacon over a medium heat, stirring until they are crisp and brown. Remove the bacon from the pan and drain on a paper towel.

Add the onions to the bacon fat and sauté for five minutes, or until just soft and translucent. Add the rice stir until well coated by the bacon fat.

Add the stock, tomatoes, Worcestershire, mace, pepper, and salt to the pot and bring the mixture to a boil.

Tightly cover the pot and place it in an oven preheated to 350° F. Bake the dish for thirty minutes and add the shrimp and browned bacon, mixing thoroughly.

Allow the pilau to continue baking an additional ten minutes. Remove the pot from the oven and allow it to rest for an additional ten minutes.

Fluff the rice with a fork, garnish the top with chopped parsley, and serve directly from the pot.