



RED RICE

Adapted from Toni Tipton-Martin's "Jubilee" and Grandma Inez's recipe



PREHEAT THE OVEN TO 375° FAHRENHEIT

INGREDIENTS:

- 3 slices bacon
- 1 onion, finely diced
- 1 clove garlic, minced
- 1 cup Carolina Gold rice or long-grain white rice*
- 1 6oz can tomato paste
- 1 Roger Wood smoked pork sausage link, sliced into coins**
- Salt and pepper, to taste

STEPHANIE'S NOTES:

- * I have made this dish many times with long-grain rice, but after making it with Carolina Gold (not the original rice, but a parboiled version), I don't want to make it with anything else—it never risks getting mushy.
- ** Roger Wood sausages are available across the Southeast and East Coast. If you're unable to find them, purchase from the online store or substitute with another type of country smoked pork sausage

Place the bacon slices in a 9-10-inch cast-iron skillet and transfer to the oven. Leave for 10-15 minutes, or until bacon is cooked through but not yet crispy.

Remove the pan from the oven and transfer the bacon to a paper towel. Leave any bacon grease in the skillet.

Transfer the cast-iron skillet to a stove top burner and place over medium heat. Be careful not to touch the handle with your bare hand, as it will be hot from the oven.

Add the onion and saute until translucent, then add garlic to the pan and cook for 1 minute. Add the sausage coins and saute for 2-3 minutes.

Mix in the rice and stir until translucent, about 2-3 minutes. Stir in the tomato paste and cook for 2-3 minutes before adding 2 cups of water, plus salt and pepper to taste.

Bring to a boil over high heat and then reduce to low. Cover and simmer for 20-25 minutes. Stir after 10 minutes and be careful not to disturb the rice too much.

Once heat is turned off, let stand for 5 minutes or more, and fluff with a fork.

Each grain should be separate, and never mushy.

Taste and adjust seasoning as desired. Sprinkle bacon pieces on top and serve with a heaping amount of hot sauce.