

Shrimp Jambalaya

½ Pound of Sliced
Bacon

1 Onion

1 Green Pepper

1 Clove of Garlic

½ Teaspoonful of Salt

1 Pound of
Fresh Shrimps

1½ Cupfuls of Rice

2 Cupfuls of
Cold Water

CUT the bacon into half-inch pieces crosswise and cook in a heavy skillet slowly until all the fat is drawn out. Remove the bacon and add to the drippings the onions, green peppers and garlic, all finely chopped. Cover and simmer about five minutes without browning, then stir in the shrimps, washed and peeled, and cook gently five minutes longer. Add the rice and the salt, the water and bacon, cover tightly and simmer a half hour or until the rice is done.