

Quick Jambalaya

for two.

10-oz. pkg. Rice

thoroughly cooked

3 slices bacon, crisply cooked,
crumbled, reserving

1 tablespoon bacon drippings

1/4 cup chopped celery

1/4 cup chopped green pepper

1/4 cup chopped onion

1 cup cooked fresh caught local shrimp

1/4 to 1/2 teaspoon chili powder

2 tablespoons catsup

Colby cheese pa

1/4 teaspoon Worcestershire

Place rice pouch in

vigorously boiling water in saucepan.

Do not cover. Bring water to a second
vigorous boil and heat for 16 minutes.

Meanwhile, in medium skillet, sautÃ©

celery, green pepper and onion in

reserved 1 tablespoon bacon drippings

until celery is crisp-tender. Stir in

bacon, shrimp, chili powder, catsup,

Worcestershire sauce and rice. Heat

thoroughly. 2 servings.