

Southern Red Rice with Shrimp and Bacon

From the Kitchen of [Deep South Dish](http://deepsouthdish.com)

INGREDIENTS

- 5 slices bacon, chopped
- 1/2 cup chopped onion
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped celery
- 1 teaspoon chopped garlic
- 2 (14.5 ounce) cans diced tomatoes, undrained
- 1 (10 ounce) can diced tomatoes with chilies (like Rotel), undrained
- 1/2 teaspoon granulated sugar
- 2 cups uncooked long grain white rice
- 2- 1/2 cups chicken stock or broth
- Cajun/Creole seasoning, to taste
- Couple dashes hot pepper sauce
- 2 teaspoons chopped fresh thyme or to taste
- 1/2 tablespoon chopped fresh parsley or to taste, plus more for garnish
- Kosher salt and freshly cracked black pepper, to taste
- 1 tablespoon cooking oil
- Old Bay seasoning, to taste
- 2 pounds small (51-60 count) raw shrimp, peeled and deveined
- 1 tablespoon butter
- Lemon wedges for the table, optional

INSTRUCTIONS

1. Preheat the oven to 350 degrees F.
2. Use kitchen shears to cut bacon directly into a large Dutch oven and cook over medium high heat until slightly crispy. Remove with a slotted spoon to a paper towel to drain.

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3. To the rendered fat, add the onion, bell pepper and celery. Cook over medium heat until tender; add the garlic and cook another minute.
4. Stir in the tomatoes, with their liquid, and the sugar; bring to a boil.
5. Add the rice and the chicken stock/broth, return to a boil, reduce heat, cover and simmer for 10 minutes.
6. Remove from heat and add the Cajun or Creole seasoning, hot sauce, thyme, parsley, and the cooked bacon; stir.
7. Taste the broth and add salt and pepper to taste. Stir, cover and transfer to the preheated oven.
8. Bake at 350 degrees F for about 45 minutes to an hour, or until liquid is absorbed and rice is tender.
9. Remove from oven and let stand covered.
10. Heat canola in a skillet over high heat. Sprinkle the shrimp with Old Bay, add to the hot oil and stir fry quickly, stirring constantly, just until shrimp turn pink and are no longer translucent. Add butter and toss.
11. Fluff rice with a fork and toss with shrimp, or simply spoon red rice onto the plate and top each serving with a serving of shrimp, including some of the pan juices from the shrimp.
12. Garnish with chopped parsley, if desired and serve with lemon wedges.

NOTES

May also use a 3.5 quart baking dish for baking. Spray with non-stick spray, prepare ingredients in a skillet, cover tightly with several layers of foil and transfer to bake. I think the texture is better baked, however you may also cook this completely on the stovetop for approximately 20 to 25 minutes, regulating heat so as not to burn.

For a Southwestern Flair: Add 1 teaspoon of cumin and 1/2 tablespoon of chili powder.

Make it Mexican: Add one small hot chile, like a serrano or jalapeno, seeded, ribs removed, and finely chopped.

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