

Charleston Red Rice			
Ingredients:	Quantity	Unit	Notes
Base Essentials Chicken Base	4	Tbsn	
Long Grain Rice	2	cups	Uncooked
Water	4	cups	
Butter	6	Tbsn	
Onion	2	ea	finely chopped
Garlic Cloves	2	ea	finely chopped
Bacon Strips	6	ea	finely chopped
Tomato Paste	12-Jan	oz	
Sugar	3	tsp	
Fresh Parsley	1/2	cup	
Salt & Pepper			To Taste

1. Add the Base Essentials Chicken Base to the water, bring to a boil, add rice, for 20 minutes reduce to simmer, cover and cook, drain and set aside
2. Heat butter and chopped bacon over medium heat in a large pan, add garlic and shallots, cook for 5 minute on low heat
3. Stir in tomato paste and sugar
4. Add the cooked rice and parsley and toss
5. Season with Salt & Pepper to taste

