

Green Tomato Rice

4 slices bacon, diced
1 bunch green onions, sliced, with most of green (6 to 8)
4 medium green tomatoes, peeled and chopped
1 jalapeno pepper, seeds removed, minced
1 clove garlic, minced
2 cups chicken broth
1 cup long-grain rice
dash dried leaf thyme
salt and freshly ground black pepper, to taste
dash Tabasco sauce, optional
1/4 cup fresh grated Parmesan cheese, optional

In a medium saucepan, saute the bacon over medium heat until crisp; remove to paper towels to drain. In 1 tablespoon of the bacon drippings, saute green onions for 1 minute. Add green tomatoes and saute for 1 minute longer. Add garlic and jalapeno pepper; saute for another 30 seconds. Add the chicken broth, rice, thyme, pepper, and Tabasco sauce. Bring to a boil. Stir, reduce heat to low, cover, and simmer for 20 to 25 minutes, or until rice is tender and liquid is absorbed. Stir in Parmesan cheese just before serving, if desired. Sprinkle with the cooked bacon.